food network magazine

Christmas is here!



146 NEW RECIPES!

25 FUN COOKIES

Great FAMILY FEASTS

- CRANBERRY-GLAZED HAM
- ROSEMARY RIB ROAST
- GIADA'S HOLIDAY PASTA

GINGERBREAD HOUSE TRICKS



THESE TREES ARE SHREDDED WHEAT!

MAKE YOUR OWN EDIBLE GIFTS

$1,000 SWEEPSTAKES! PAGE 26

baking with kids

4 tips to get them in the mix



- Spread newspaper over the countertops so they can doodle in the flour and cleanup will be a breeze.
- Use food coloring to teach them about colors. Let them add it to the royal icing.
- Let them crush up candy canes and separate other toppings into a muffin tin to decorate cakes and frosted cookies.
- Once the cookies are cool, let the kids help package homemade gifts for teachers and neighbors.



measuring spoon set





measuring cup set





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let's cook better. together.





bake together

The best things in life are created in the kitchen: memories, traditions, and of course, grandma's famous gingerbread. It's a special place where getting messy is encouraged and finger-licking is part of the fun. Every year you look forward to it, and every year Food Network and Kohl's will be there too.

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TIP: *Crush any less-than-perfect cookies for a future ice cream topping.*





mixing bowl set


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Food Network Magazine

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DECEMBER 2015



PHOTO: RYAN DAUSCH; FOOD STYLING: CHRISTINE ALBANO.

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Cover photograph by Ryan Dausch Food styling: Christine Albano


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MAKE THIS AND OTHER RECIPES IN THE ISSUE WITH AUTHENTIC

ITALIAN *Ingredients*



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with Artichokes
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THE EXTRAORDINARY
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THE EXTRAORDINARY
ITALIAN TASTE

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



INDIAN SHRIMP WITH CAULIFLOWER
PAGE 125
CALORIES: 430



PAN-FRIED HAKE WITH DILL POTATO SALAD
PAGE 129
CALORIES: 420



TUSCAN PORK WITH FENNEL AND GRAPES
PAGE 132
CALORIES: 470



SPINACH-BACON STUFFED POTATOES
PAGE 146
CALORIES: 460

SUPER BROCCOLI!

Your parents were onto something when they told you to eat your broccoli: In a recent test-tube study, a compound and an enzyme found in broccoli (and other cruciferous veggies like cauliflower, Brussels sprouts and cabbage) killed 75 percent of human cervical-cancer stem cells, making it a promising option for future cancer treatments. Find recipes on pages 132, 149 and 179.



GLUTEN-FREE SWEETS!

This issue has lots of gluten-free options, including these festive desserts. (Just make sure you read labels to avoid any trace amounts of gluten.)



Peppermint Creams
page 110



Meringues
page 187



Homemade Coconut Marshmallows
page 199



Coconut Snowballs
page 205

MAKE ROOM FOR 'SHROOMS

Consider eating mushrooms more often: A recent study found that when adults ate four ounces of shiitake mushrooms a day, they showed signs of a healthier immune system and reduced inflammation. A separate study found that other mushrooms have immune-boosting properties as well. Up your intake by using them in these recipes.



Mushroom-Truffle Phyllo Cups
page 104



Mushroom-Bratwurst Rice Bake
page 124



Mix & Match Latkes
page 166

BROCCOLI: GETTY IMAGES.

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THE EXTRAORDINARY
ITALIAN TASTE

Star Search

Find your favorite Food Network celebs in this issue.

What's your favorite sweet holiday treat?

"COQUITO! IT'S THE PUERTO RICAN ANSWER TO EGGNOG, SWEETENED WITH VANILLA, COCONUT MILK, CONDENSED MILK AND RUM."



Sunny Anderson
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Anne Burrell
Worst Cooks in America; Secrets of a Restaurant Chef
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Scott Conant
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Gabriele Corcos
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Melissa d'Arabian
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Giada's Holiday Handbook; Giada at Home; Everyday Italian
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Ree Drummond
The Pioneer Woman
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Haylie Duff
The Real Girl's Kitchen
(on Cooking Channel)
pg. 91

"I LOVE SWEET AND SALTY FESTIVE POPCORN AROUND THE HOLIDAYS. WHEN I WAS A KID, WE USED TO MAKE BIG BATCHES AND GIVE IT AS HOLIDAY GIFTS."



Bobby Flay
Christmas at Bobby's; Beat Bobby Flay; Brunch @ Bobby's
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Amanda Freitag
American Diner Revival; Chopped
pg. 91



Nancy Fuller
Farmhouse Rules; Holiday Baking Championship
pgs. 78, 91, 109



Ina Garten
A Barefoot Holiday; Barefoot Contessa
pgs. 32, 198



Duff Goldman
All-Star Gingerbread Build; Ace of Cakes; Holiday Baking Championship; Kids Baking Championship
pgs. 32, 90, 109

"MY MOM MAKES THESE CHOCOLATE RUM-WALNUT CANDIES ROLLED IN SPRINKLES. CHOCOLATE IS SO UNDERRATED IN HOLIDAY DESSERTS."



Alex Guarnaschelli
All-Star Academy; Chopped; Alex's Day Off
pg. 91



Katie Lee
The Kitchen
pgs. 32, 92



Jeff Mauro
Sandwich King; The Kitchen
pg. 91



Debi Mazar
Extra Virgin
(on Cooking Channel)
pg. 91

"SPECULOOS SPICE COOKIES. I LOVE THEM BECAUSE THEY REMIND ME OF MY CHILDHOOD, BUT EVEN MORE IMPORTANT IS THAT THE BLEND OF SPICES TASTES LIKE CHRISTMAS."



Roger Mooking
Man Fire Food
(on Cooking Channel)
pg. 92



Marc Murphy
Chopped
pg. 91



Kelsey Nixon
Kelsey's Homemade
(on Cooking Channel)
pg. 90

"I ALWAYS LOOK FORWARD TO INDULGING IN COOKIES. I LOVE HOSTING A HOLIDAY COOKIE EXCHANGE."

Turn the page for more.

FOR:
HOST WITH THE MOST







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Hazelnut Cocoa

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2 Tbsp. Torani Hazelnut Syrup

1 cup milk, heated

Combine ingredients in mug and top with whipped cream. Garnish with sauce drizzle. Enjoy.



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Lorraine Pascale
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Marcela Valladolid
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Trisha's Southern Kitchen
pg. 92

"ANYTHING DARK CHOCOLATE, USUALLY JUST CHUNKS OFF A BAR. IT IS SO SATISFYING AND PAIRS WELL WITH A DOUBLE ESPRESSO, WHICH IS USUALLY IN MY OTHER HAND."



Geoffrey Zakarian
Chopped; The Kitchen; Iron Chef America; Top 5 Restaurants
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WING AND GIFT: GETTY IMAGES.

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GINGER COOKIES

COOK TIME: 10 MINUTES | MAKES 4 DOZEN

INGREDIENTS
- 2 cups all-purpose flour
- 3/4 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground ginger
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/2 cup (1 stick) butter
- 1/3 cup Stevia In The Raw® Bakers Bag
- 1/4 cup Sugar In The Raw®
- 1 egg
- 1/4 cup dark corn syrup
- 1/2 cup Sugar In The Raw®

PREPARATION
Preheat oven to 350°F. Combine flour, baking soda, salt, ginger, cinnamon and cloves in a medium bowl; set aside. Beat butter, Stevia in the Raw®, and 1/4 cup Sugar in the Raw® in a large bowl with mixer at medium-high speed until well mixed. Beat in egg and corn syrup until smooth. Stir in flour mixture. Refrigerate dough 1 to 2 hours or until easy to handle. Place 1/2 cup Sugar in the Raw® in a small dish. Shape dough into 3/4-inch balls; roll in sugar. Place balls 2 inches apart on greased cookie sheets. Bake 7 to 10 minutes or just until edges begin to brown. (Do not overbake or cookies will be dry.) Cool 1 minute on baking sheet, then remove to wire racks to finish cooling.



For other delicious recipes, and to learn more about our products, go to **InTheRaw.com**

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Isla Verde, Carolina

Had a great time with the family at Pine Grove beach in Isla Verde. Beautiful scenes, calm warm water, very clean and relaxing.
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Home Sweet Homes

Question for you: If ***Food Network Magazine*** went head-to-head with ***HGTV Magazine*** in a **gingerbread-house contest,** which staff would have the upper hand? This was up for debate recently when we challenged the editors at our sister publication to a little face-off. I say "little" because stars from Food Network and HGTV are staging a massive (as in life-size) gingerbread-house competition on TV. (The *All-Star Gingerbread Build* airs on both networks on November 28 at 8 p.m. ET.) Our magazine contest was going to be much simpler: Each staff would decorate a simple gingerbread-house kit from the craft store, then we'd let you, the readers, vote.

We thought HGTV editors had the advantage because **they're home-design experts.** Meanwhile, HGTV editors thought we were favored to win because we know our way around a candy store. Each team had a few weeks to plan and build, and everything on the finished houses needed to be edible—a rule we enacted after the HGTV team mentioned that they might want to use caulk instead of icing to hold their house together.

We don't know who won—that's for all of you to decide—but we learned some important lessons during construction:

1. Gingerbread-house decorating takes forever. Half our staff spent an entire afternoon testing ideas for trees, windows, chimneys, paths and icicles.

2. Cereal is essential. We added hills with Rice Krispies Treats, used Cocoa Pebbles for a walkway and made trees out of shredded wheat. (See page 24 for details.)

3. Decorating is ten times more exciting when it's a competition. So I have a suggestion (other than voting for our house, of course): Consider hosting a gingerbread-house throwdown with your relatives this year. It will be fun and dramatic and incredibly messy—everything a good family holiday should be.

WHO MADE IT BEST?

Our House



Their House



Turn the page to vote for your favorite!

Maile

Maile Carpenter
Editor in Chief
@MaileCarpenter

PHOTOS: JEFF HARRIS/STUDIO D. PORTRAIT: TRAVIS HUGGETT.



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Food Network Magazine's House

EACH TEAM USED A WILTON PREBAKED GINGERBREAD HOUSE KIT, $10, FROM MICHAELS STORES.



HGTV Magazine's House



Go to foodnetwork.com/gingerbreadhouse to vote for your favorite, and enter for a chance to win a $500 gift card to Michaels and a Wilton cake-decorating kit!

NO PURCHASE NECESSARY TO ENTER OR WIN. Gingerbread House Sweepstakes is sponsored by Hearst Communications, Inc. Beginning November 17, 2015, at 12:01 a.m. ET through December 31, 2015, at 11:59 p.m. ET, go to foodnetwork.com/gingerbreadhouse on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Open to legal residents of the 50 United States and the District of Columbia who have reached the age of majority in their state or territory of residence at time of entry. Void in Canada and Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetwork.com/gingerbreadhouse.


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December

SUN	MON	TUE	WED	THU	FRI	SAT
		1 Kick off the month with a gingerbread latte: Shake hot milk in a jar with some cinnamon, ginger, nutmeg, cloves, molasses and sugar. Pour over espresso.	**2**		**4** Bring a retro app to your office party: Beat 8 ounces cream cheese with 1 cup crumbled blue cheese; form into small balls and roll in chopped nuts.	**5** Shop in your PJs this morning—it's free-shipping day at foodnetworkstore.com.
6 Happy Hanukkah! Mix up your latkes this year: See page 166 for dozens of new combinations.	**7**	**8**	**9** Whip up a last-minute cookie-swap treat: Stir 3 cups of your favorite cereal into 8 ounces melted chocolate. Spoon into small clusters; let set.	**10**	**11**	**12** Make shortcut sticky buns: Spread caramel sauce and chopped pecans in an oiled cake pan; add refrigerated cinnamon rolls and bake. Remove from the pan while warm.
13 Bake a faux fruitcake: Toss 1 cup each chopped candied fruit and pecans with flour. Prepare a spice cake mix, adding the fruit mixture. Bake as directed.	**14**	**15** It's the last day to ship packages through standard post for Christmas delivery. Send a friend the shortbread on page 212—it should survive the trip.	**16**	**17**	**18** Snack on sugarplums while you wrap gifts: Mix 4 ounces cream cheese with ¼ cup each mascarpone and sugar. Pipe into prunes; roll in coarse sugar.	**19**
		22 Mark the first full day of winter with a two-in-one grilled cheese: Spread tomato soup on bread, top with cheddar and sandwich. Cook in a hot skillet.	**23**	**24** Make cookies for Santa: Cut a ¼-inch-wide notch in gingerbread-cookie cutouts before baking; rest on the rim of a glass of milk.	**25** Merry Christmas! Serve waffle "presents" for breakfast: Stack 3 square waffles; pipe a ribbon with sweetened cream cheese.	**26**
27 Turn leftover panettone into winter ice cream sandwiches: Layer vanilla ice cream between slices; freeze until firm, then cut into pieces.		**29**	**30** Prep mini Times Square balls for New Year's Eve: Dip doughnut holes in melted white chocolate; roll in silver coarse sugar.	**31** Leave some food on your plate until after midnight: Some cultures believe it will guarantee a stocked pantry next year.		

YOU COULD INSTANTLY WIN $1,000!
Go to foodnetwork.com/instantwin2015 and enter the code **N5DC20AEL1** from November 16 to December 10, 2015. See page 16 for official rules.

RED SUGAR: JEFF HARRIS/STUDIO D. LATTE: SHUTTERSTOCK. CARAMEL AND COOKIE: RYAN DAUSCH. PECANS: ALAMY. CHEESE BALLS: CHARLES MASTERS. SUGARPLUMS, WAFFLES, DOUGHNUT HOLE, CANDIED FRUIT AND MILK: JON PATERSON/STUDIO D; FOOD STYLING: HADAS SMIRNOFF. PANETTONE: GETTY IMAGES. LATKE: CON POULOS. CHOCOLATE-COVERED CEREAL AND GRILLED CHEESE: LEVI BROWN.

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to children in need.

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BAKE + SHARE = 10 MEALS

BAKE

Bake something delicious



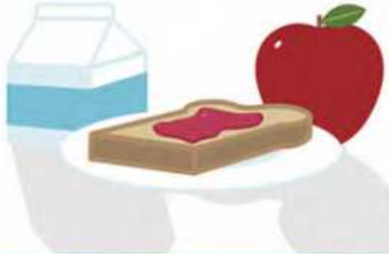
SHARE

Share your creation and nominate a friend, using **#BakeItForward**



10 MEALS

For every share, Food Network will donate $1 to No Kid Hungry



FOODNETWORK.COM/BAKEITFORWARD | **#BAKEITFORWARD**

$1 donation per post per unique author on Twitter, Facebook and Instagram. Post must be posted with proper hashtag during promo window. Maximum donation of $100,000. Promotion runs 11/1/15 12:01 am ET – 12/31/15 11:59 pm ET. Void where prohibited.

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CHEWY SPICED GINGER COOKIES

ACTIVE: 15 MINUTES • TOTAL: 40 MINUTES
MAKES 24 COOKIES

- 2¼ cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- ¾ teaspoon ground cardamom
- ¼ teaspoon fine salt
- 1 cup granulated sugar
- 1½ sticks unsalted butter, at room temperature
- 1 large egg
- ¼ cup molasses
- ½ cup large-crystal sanding sugar

Arrange 2 oven racks in top and bottom third of oven and preheat to 350°. Line 2 baking sheets with **Reynolds® Parchment Paper**. Whisk together flour, ginger, baking soda, cardamom and salt in a medium bowl; set aside. Beat sugar and butter in a stand mixer fitted with a paddle attachment at medium-high speed until pale and fluffy, about 2 minutes. Scrape down sides, add egg and beat to combine. Add molasses and beat to combine. Slowly add flour mixture and beat until just combined.

Place sanding sugar on a piece of **Reynolds® Parchment Paper**. Shape dough into walnut-size balls, about 2 tablespoons each, and roll them in sanding sugar. Place cookies 2 inches apart on prepared baking sheets and flatten slightly.

Bake until puffy and crackled on top, rotating halfway through, about 16 minutes. Cool on baking sheets for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container at room temperature for up to 5 days.



MAPLE-GLAZED PUMPKIN COOKIE

ACTIVE: 25 MINUTES • TOTAL: 1 HOUR, 40 MINUTES • **MAKES 24 COOKIES**

Pumpkin Cookie:

- 2 cups plus 2 tablespoons all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon fine salt
- ¼ teaspoon ground nutmeg
- 1 cup granulated sugar
- 1½ sticks unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- 1 large egg, at room temperature
- ¾ cup pure pumpkin puree

Maple Glaze:

- 1¼ cups confectioners' sugar
- 3 tablespoons unsalted butter, melted
- ½ teaspoon maple extract
- ¼ cup gold and silver sparkling sanding sugar

For pumpkin cookie: Whisk together flour, baking soda, salt and nutmeg in a medium bowl; set aside. Beat granulated sugar and butter in a stand mixer fitted with a paddle attachment at medium-high speed until pale and fluffy, about 2 minutes. Scrape down sides of bowl, add vanilla and egg and beat to combine. Add pumpkin puree and beat to combine. Slowly add flour mixture and beat until just combined. Refrigerate covered batter until firm, about 30 minutes.

Arrange 2 oven racks in top and bottom third of oven and preheat to 350°. Line 2 baking sheets with **Reynolds® Parchment Paper**. Scoop heaping tablespoons of batter onto prepared baking sheets, leaving 2 inches between each cookie. Bake until golden brown, rotating halfway through, about 13 minutes. Let cool completely on baking sheets, about 30 minutes.

For maple glaze: Whisk together confectioners' sugar, butter, maple extract and 2 tablespoons water in a medium bowl. Spoon maple glaze over cookies and sprinkle with sparkling sanding sugar. Store in an airtight container at room temperature for up to 3 days.



CHOCOLATE ALMOND COOKIES

ACTIVE: 25 MINUTES • TOTAL: 2 HOURS, 40 MINUTES • **MAKES 24–28 COOKIES**

- 1 cup all-purpose flour
- ½ cup almond flour
- ½ cup Dutch-process cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon fine salt
- 1 stick unsalted butter, at room temperature
- ½ cup packed light brown sugar
- ½ cup granulated sugar
- ½ teaspoon vanilla extract
- ¼ teaspoon almond extract
- 1 large egg, at room temperature, plus 1 large egg white
- ½ cup pearl sugar
- ¼ cup skin-on sliced almonds
- Silver dragees

Whisk together all-purpose flour, almond flour, cocoa powder, baking powder and salt in a medium bowl; set aside. Beat butter, brown sugar and granulated sugar in a stand mixer fitted with a paddle attachment on medium speed until pale and fluffy, about 3 minutes. Scrape down sides of bowl, add vanilla extract, almond extract, and whole egg and beat until just incorporated. Turn mixer to low speed and slowly add flour mixture, mixing until just combined.

Turn dough out onto a clean work surface and divide in half. Roll each portion into a log about 1½ inches in diameter. Wrap each log tightly in plastic wrap and refrigerate until firm, at least 2 hours and up to 3 days. Arrange 2 oven racks in top and bottom third of oven and preheat to 350°. Line 2 baking sheets with **Reynolds® Parchment Paper**. Place pearl sugar on a piece of **Reynolds® Parchment Paper**.

Unwrap dough logs and roll in pearl sugar to coat. Slice into ¼-inch-thick rounds. Place rounds about ½ inch apart on prepared baking sheets. Whisk egg white in a small bowl and brush on tops of cookies. Add almonds to remaining egg white and mix to thoroughly coat. Place ½ teaspoon almonds in center of each cookie and top with a few silver dragees.

Bake until edges start to look slightly dry but tops are still soft, rotating halfway through, about 15 minutes. Let cool completely on baking sheets. Store in airtight container at room temperature for up to 5 days.



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Find this festive sugar cookie recipe and more at ReynoldsKitchens.com

You Asked...

Food Network stars answer your burning questions.



Katie, is there an easy way to make an omelet? I always end up with a mess of eggs, cheese and veggies.

Kathy Spotts Hoffman via Facebook

Try using a nonstick skillet to make flipping easier. Or make a frittata—it's much simpler because you don't have to flip it. For my recipe (foodnetwork.com/fridgefrittata), I start cooking the egg mixture on the stove then finish it off in a 350° oven.

—Katie Lee



Bobby, what is your favorite dish to make?

Rachel Parks Reading, PA

During winter, it's lamb and black bean chili. I use a bunch of different chile peppers to make the flavor more interesting. And the condiments that go along with it—avocado relish and cumin crema—are really important for success. You can get the recipe at foodnetwork.com/lambchili.

—Bobby Flay



Duff, what's the best type of chocolate for fondue, and what's the best way to make it?

Jensen Stallworth Houston

I love milk chocolate, but for fondue, you get a much more balanced bite with dark chocolate because, generally speaking, you'll be dipping very sweet ingredients (cakes, cookies and fruit). If you don't have a fondue pot, melt chocolate with heavy cream in a double boiler using a ¾-cup-to-1-cup ratio (chopped chocolate to heavy cream). You're basically making a ganache that will stay soft at room temperature, so you can just transfer the chocolate from the double boiler to a serving pot.

—Duff Goldman



Ina, what do you do with your herb garden during the winter? Do you cover the plants or cut them down? I grow herbs and would love to know how to keep them going in cold weather.

Kristine Malia Pittsburgh

I replant every spring because the herbs just won't last. For a mild winter, the rosemary might make it through, but generally I have to start all over again. I should take a picture of my garden at the end of the winter and send it to you—it would make you feel better!

—Ina Garten



Ree, what are your favorite Christmas traditions with your family?

Jodi Memery Sumter, SC

On Christmas Eve I love going to church and then to dinner at my mother-in-law's. She makes delicious beef and comforting side dishes. And on Christmas morning, I love biscuits and gravy.

—Ree Drummond

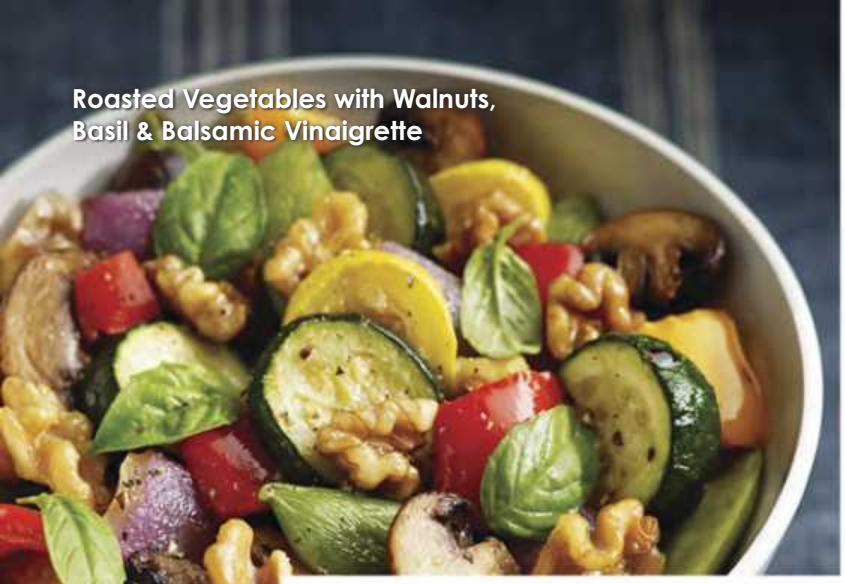


DUFF USES DARK CHOCOLATE FOR FONDUE.

FONDUE: ANDREW PURCELL

Have a question for a Food Network star? Write to us at foodnetwork.com/magazine.

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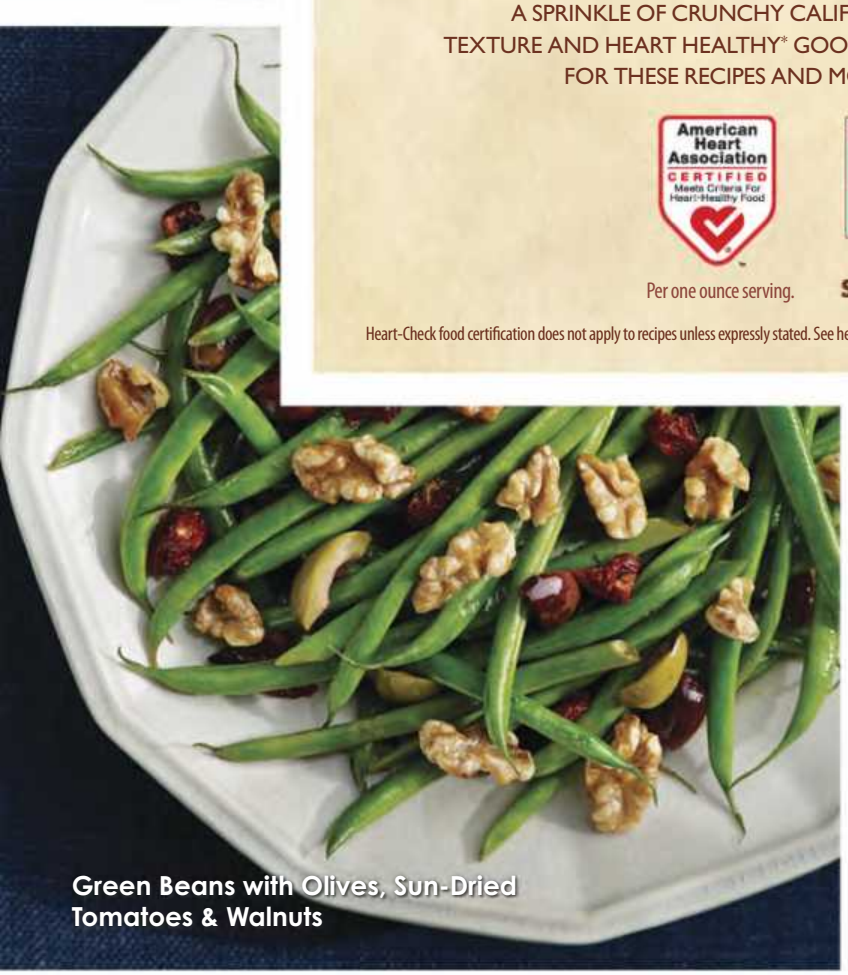
Per one ounce serving.

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walnuts.org





*Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant based omega-3.

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Find these recipes and more at **GreatSteakChallenge.com.**

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In the Know

PHOTOGRAPH BY **JEFF HARRIS**



SHE WANTS YOUR FRUITCAKE.

INSET: JOHN WEISS/*POST-BULLETIN* (ROCHESTER, MN).

Let Her Eat Cake!

Evonne Morken has heard plenty of wisecracks about fruitcake—and she disagrees with all of them. In fact, the 84-year-old Spring Grove, MN, resident loves fruitcake so much, she wrote to her local newspaper last December asking neighbors to send their unwanted ones her way. Evonne received 23 loaves, which she froze and ate one by one until she ran out in October. This holiday season, we figured we'd help her restock, with your assistance: Ship your fruitcake to Food Network Magazine, Project Fruitcake, 300 West 57th St., 35th Floor, New York, NY 10019. We'll forward Evonne enough to last her through all of 2016 and donate the rest to Food Bank NYC.



Want it sweet?

Check the neck to know it's ripe.

It's easy. Just use your thumb to apply gentle pressure to the neck, near the stem. If it yields slightly, your pear is ripe, sweet and juicy. If it's firm, let it ripen at room temperature for a day or two. ***For monthly recipes, text RECIPES to 33733 or visit usapears.org.***

USA Pears

FOOD NEWS



ALL YOU WONTON FOR CHRISTMAS

It's official that Chinese food is a Christmas Day favorite. Orders spike 152 percent on December 25, according to GrubHub. The most popular dish: General Tso's chicken.

We all know not to go grocery shopping on an empty stomach, but a new study says we shouldn't do *any* shopping without eating first. People who hit the mall hungry spent 64 percent more than other shoppers.

SOURCE: *PROCEEDINGS OF THE NATIONAL ACADEMY OF SCIENCES*



CAN-DO

Some synagogues have upped their food-drive game for Hanukkah by building seven-foot-tall menorahs out of canned goods. Last year, the Chabad of Hunterdon County, NJ, constructed a 6,000-can candelabra that restocked two food pantries. Contact a local Chabad to see how you can get involved.

MENORAH AND CAN: GETTY IMAGES.

SEEING STARS

Gear up! *Star Wars: Episode VII* hits theaters on December 18.



APRON
Outfit a kitchen sidekick with an R2-D2 apron.
$25; kohls.com



TOASTER
Wake up to the sight of Darth Vader—and imprint the *Star Wars* logo on toast by popping a slice of bread into the Dark Side.
$50; bigbadtoystore.com



CHOPSTICKS
Luke's blue and Darth Vader's red light sabers actually light up, but you'll have to do your own sound effects. *$15; thinkgeek.com*



In the Spirit

We polled readers to settle the debate about which spirit belongs in eggnog, and more than half voted for rum—a favorite of early American settlers! Brandy, bourbon and cognac followed, in that order.



BACON OF THE SEA
Scientists at Oregon State University have found that antioxidant-packed dulse seaweed (sold in health-food stores) tastes just like bacon when it's fried. Researchers aim to have dulse chips on supermarket shelves within several months.

COMING OF AGE

Aging is a good thing in the world of spirits—and these brands are having some fun with the process.



Brewmasters at Philadelphia's **Dock Street Brewery** attached speakers to barrels of Golden Saison beer, then blasted Wu-Tang Clan all day for six months in hopes that the vibrations would help yeast cells grow and yield a bolder flavor. (The beer is available now.) Next on the playlist: hip-hop duo Run the Jewels.

Mira Winery's head winemaker submerged four-dozen bottles of Cabernet Sauvignon in the Atlantic for three months. Back on land, the wine tasted as if it had aged in the cellar for a couple of years.

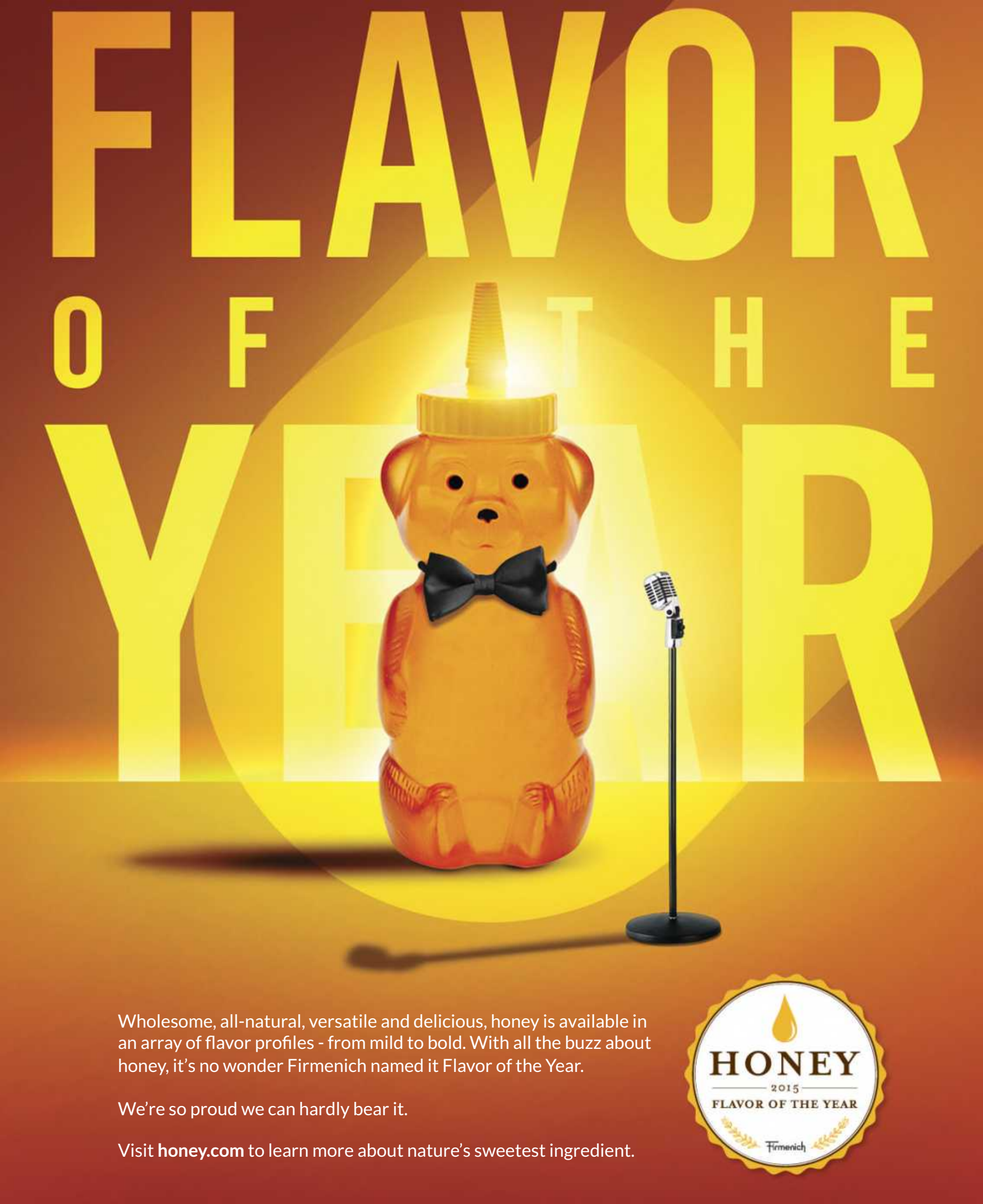
Execs at **Suntory Whisky** recently sent their product up to the International Space Station to see how zero gravity affects the aging process. The first batch returns in September 2016.

Power down during dinner: 88 percent of American adults say they're bothered when fellow diners use their phones at the table.

SOURCE: PEW RESEARCH CENTER

EGGNOG: DEVON JARVIS/STUDIO D. SEAWEED: SHUTTERSTOCK. BEER, CHOPSTICKS, TOASTER, TOAST AND APRON: BEN GOLDSTEIN/STUDIO D. HEADPHONES: GETTY IMAGES.

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FLAVOR OF THE YEAR
Firmenich

HOW AMERICA BAKES COOKIES

We polled Food Network fans about their holiday baking routine.

61%

EAT SOME OF THE RAW DOUGH!

ICING?

SPREAD IT 75%

PIPE IT 25%

HOW DO YOU MIX?



61% STAND MIXER

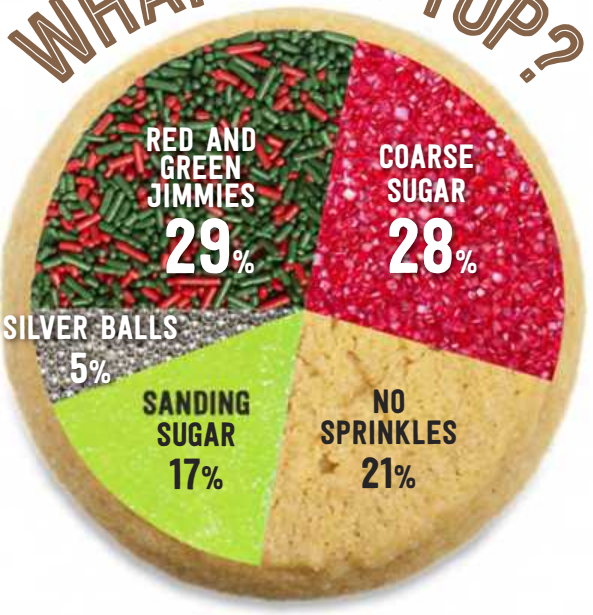
22% HAND MIXER

17% WOODEN SPOON

NUTS OR NO NUTS?



WHAT'S ON TOP?



What's your skill level?



OH, NO! 7%

SO-SO! 72%

PRO! 21%

48%

LEAVE OUT COOKIES FOR SANTA



FAVORITE TYPE TO MAKE



18% ROLL-OUT
10% BAR
7% SLICE-AND-BAKE
5% SPRITZ

37% HAVE A COOKIE RECIPE MEMORIZED

YOU START BAKING...



IN EARLY DECEMBER **56%**

DAY AFTER THANKSGIVING 15%

RIGHT BEFORE CHRISTMAS 29%

SUGAR COOKIE AND COARSE SUGAR: ALAMY; SANDING SUGAR: SHUTTERSTOCK; SILVER BALLS AND JIMMIES: JEFF HARRIS/STUDIO D; MILK AND COOKIES: MARKO METZINGER/STUDIO D. DROP COOKIE: LEVI BROWN; HOLLY LEAVES AND PIPED COOKIES: ANDREW PURCELL. TREE, FIGURE AND NUTS COOKIES AND MIXER: GETTY IMAGES. SPREAD COOKIE: STEVE GIRALT.



START WITH PURE VANILLA.
END WITH PURE JOY.

McCormick® Gingerbread Men Cookies

3 cups flour
2 tsp. **McCormick Ground Ginger**
1 tsp. **McCormick Ground Cinnamon**
1 tsp. baking soda
1/4 tsp. **McCormick Ground Nutmeg**
1/4 tsp. salt
3/4 cup (1 1/2 sticks) butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg
1 tsp. **McCormick Pure Vanilla Extract**

MIX first 6 ingredients. Set aside. Beat butter and sugar with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

ROLL out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.

BAKE in preheated 350°F oven 8 to 10 minutes or until edges of cookies just begin to brown. Cool on baking sheets 2 minutes. Remove to wire racks; cool completely. Decorate cookies by piping designs with plain and Colorful Royal Icing (see **mccormick.com** for recipe).

Makes 2 dozen.



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papersource.com

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Our present to you:
great gift ideas for everyone on your list.

PHOTOGRAPHS BY **MATTHEW STACEY**



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Macaron Contact Lens Case
For one; dcigift.com



$8
Fresh Cream Lip Balm
beekman1802.com



$8
Ceramic Cooking Pot Ornaments
For one; shopterrain.com



$10
Peppermint Swizzle Sticks
For four; crateandbarrel.com



$11
Ice Cream Truck Puzzle
worldmarket.com



$12
Chioggia Beet Note Set
For six; foxyandwinston.com



$12
Fries Pencil Pot Set
NPW; museumstore.mit.edu



$12
Lolly Brush
us.asos.com



$12
Drip Cups and Dish
$12/dish, $19/small cup, $26/large cup; gretelhome.com



$12
Ice Pop Socks
For one pair; piqproducts.com



$13
Porcelain Toothpick Holder
Seletti; shopburkelman.com



$15
Catnip Chocolate Strawberries
For three; misohandmade.com



$15
Lodge Cookie Tins
$15/small, $18/medium, $20/large; kohls.com



$16
Pear Notebook
minted.com



$16
Wood and Gold Tone Cake Server
surlatable.com



$16
Egg Writes Place Savers
For six; junedecember.com



$18
Axe Bottle Opener
areaware.com



$18
Chevron Stripe Pet Bowl
waggo.com



$18
Color Glasses
For one, Hay; momastore.org



$19
Ceramic Pig Bowl
aandgmerch.com



$20
Hex Bar Set
Nate Berkus; target.com



$20
Aviation Cocktail Print
For unframed; drywellart.com



$20
Oval Oak Shakers
Sagaform; nordstrom.com



$24
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For four; scotchandcream.com



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hape.com



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Color Cups
$26/small, $32/large;
wilcoxsonbrooklynceramics.com



$26
Carrots Onesie
patchdesignstudio.com



$28
Gold Leaf Sea Urchin Bowls
$28/small, $38/medium, $74/large;
mothology.com



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Bamboo Bird Napkin Rings
For four; luprints.com



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Wud Mingeler Plate
For one; davidrasmussendesign.com



$28
Arrow Cheese Markers Set
tuvaluhome.com



$29
Gold Pineapple Shot Glasses
For two, W&P Design; thepineapple.co



CITY KIDS WILDERNESS PROJECT supports at-risk youth in Washington, DC, in a six-year program beginning in the 6th grade until they graduate high school. For a few weeks every summer, more than 120 kids fly to Wyoming and settle into the majesty of the Grand Teton Mountains at our wilderness camp for FREE. They swim, go horseback riding, build campfires and engage in activities that would be impossible to do in their urban lives.

This "great outdoors" experience challenges City Kids to get outside their comfort zone and navigate the "wild" journey of life! The self-confidence and leadership skills they develop helps prepare them for the real world. So far, we've witnessed great success. In the past three years, over 95 percent of our students have graduated high school. In comparison, Washington, DC, has less than a 65 percent graduation rate.



BEHIND THE SCENES







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AND QA



RANDY LUSKEY

FOUNDER

CITY KIDS WILDERNESS PROJECT

Q: **What was the biggest challenge the *Holiday: Impossible* team faced in renovating the camp?**

A: The biggest challenge was the *Holiday: Impossible* team deciding to attempt to renovate three separate spaces at the camp all at once. The logistics of these three projects in a limited amount of time should have been overwhelming, but the team pulled it off.

Q: **Why is the kitchen so important at camp? What activities take place there?**

A: The kitchen and the food produced there are critical to the camp. Consistent quality of food represents love and safety for our students. And our food is the fuel that gets us through the many challenges of the day.

Q: **Can you share one special story of a camper's experience with the *Holiday: Impossible* project?**

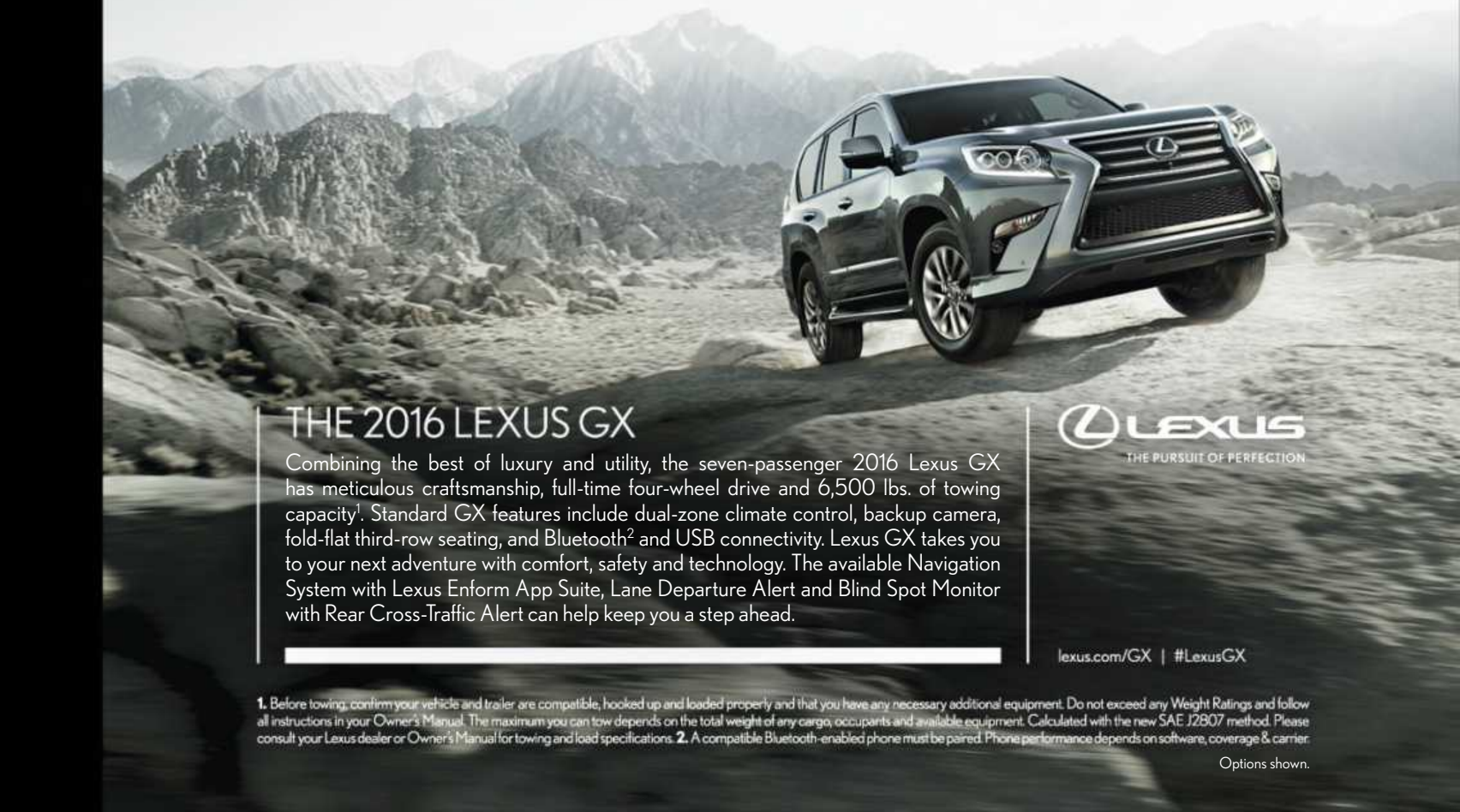
A: One of our students has a deep love for food and cooking. He had the amazing opportunity to meet with Chef Robert and Chef Stephanie and learn some new things, and also share his skills during the project.

Q: **How does the new outdoor living space enhance campers' experiences?**

A: The new outdoor living space will allow students to unwind in a comfortable outdoor environment at the end of the day. It allows students to strengthen their friendships with one another around a warm and inviting space.

Q: **What did the campers make during the cooking challenge with Chef Robert and Chef Stephanie?**

A: During the cooking challenge the campers made fabulous dishes including chicken, with potatoes and salad. Each camper was creative and produced a unique and delicious meal.



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Options shown.



STEPHANIE IZARD

LEXUS CULINARY MASTER

Chef Stephanie Izard is a three-time James Beard award–winning chef, cookbook author and executive chef/partner of two acclaimed Chicago restaurants—Girl & the Goat and Little Goat. She was the first woman to win Bravo's *Top Chef* (Season 4/2008) and recently launched "The Flavor, By Stephanie Izard," a product line of sauces and rubs for the home cook.



THE LEXUS CULINARY COUNCIL

The Lexus Culinary Council sent Chef Stephanie to the *Holiday: Impossible* makeover of the City Kids Wilderness Project camp to co-host a kids' cooking challenge with Chef Robert and inspire campers with her leadership advice. On the last night of camp, Chef Stephanie helped make desserts for the biggest BBQ that City Kids has ever seen. Here's an easy recipe for one of her favorites!

MISO BUTTERSCOTCH BUDINO

INGREDIENTS

- ½ cup water
- ¼ cup powdered gelatin
- 4 cups dark brown sugar
- 8 cups heavy cream
- 5 cups full-fat Greek yogurt
- 16 ounces unsalted butter
- 4 teaspoons vanilla extract
- 2 teaspoons salt
- 6 tablespoons white miso paste

DIRECTIONS

PUT water in a small container. Sprinkle powdered gelatin over the top. Allow to set and absorb. Will become a solid gel when done.

BRING sugar and cream to a simmer. Whisk in the yogurt, butter, vanilla, salt and miso. Remove from heat and stir in gelatin. Combine everything with an immersion blender.

STRAIN through a fine mesh strainer. Ladle or pour into serving dishes and chill in the fridge for a few hours to set. Chill until time to serve. Serve with fresh fruit and whipped cream.

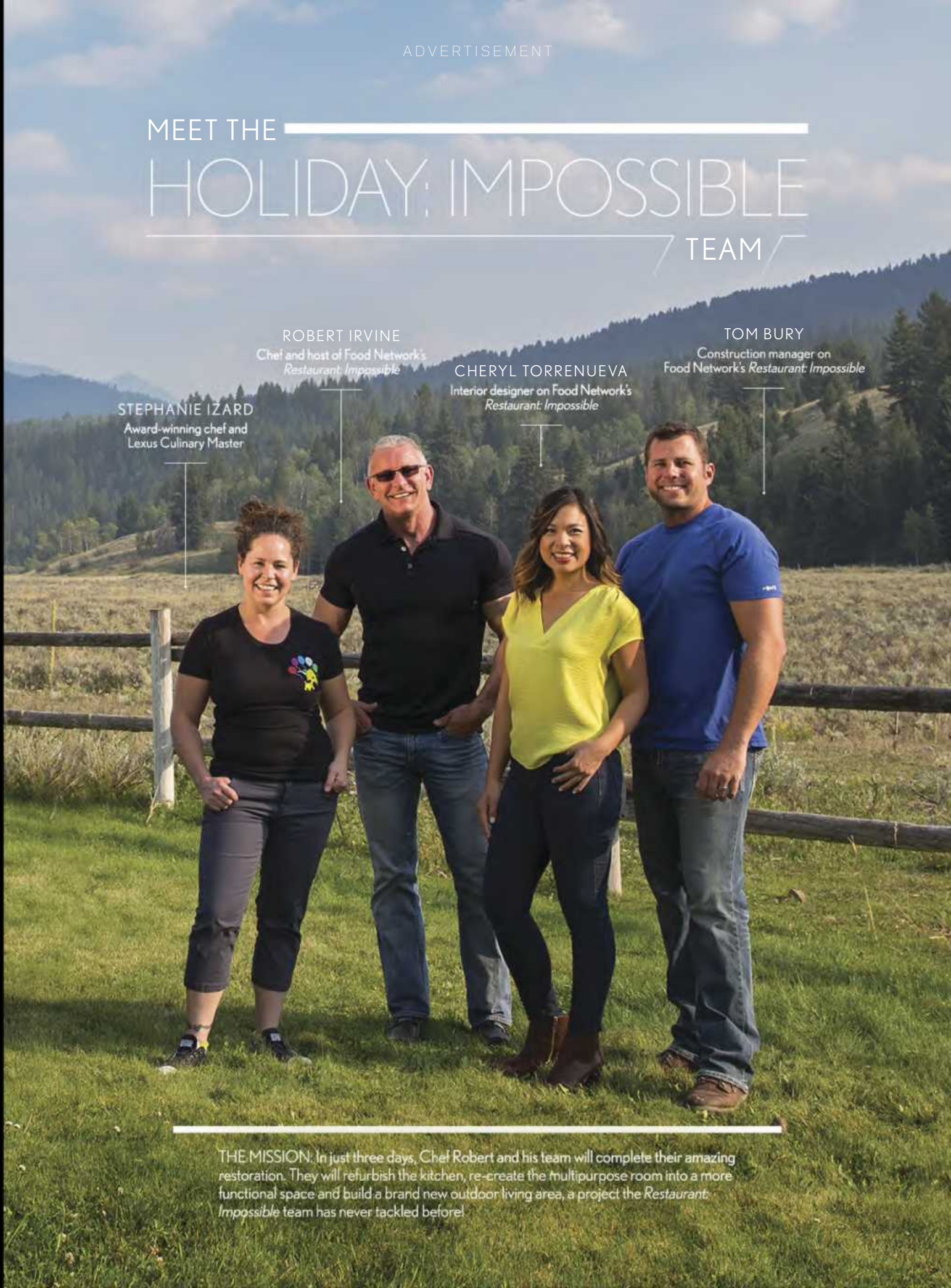
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MEET THE HOLIDAY: IMPOSSIBLE TEAM



THE MISSION: In just three days, Chef Robert and his team will complete their amazing restoration. They will refurbish the kitchen, re-create the multipurpose room into a more functional space and build a brand new outdoor living area, a project the *Restaurant: Impossible* team has never tackled before!

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TUNE IN TO A SPECIAL ONE-HOUR *HOLIDAY: IMPOSSIBLE* EPISODE

Head to the Grand Tetons in Jackson, Wyoming, with Chef Robert Irvine and the *Restaurant: Impossible* team as they take on a major renovation of the City Kids Wilderness Project, which hasn't been touched in 25 years. The nonprofit organization supports at-risk children in Washington, DC, and hosts a camp every summer to help them realize their hidden potential and leadership skills through outdoor adventure experiences.

Join Food Network for a Twitter Party during *Holiday: Impossible*. Follow @FoodNetwork and use #HolidayImpossible.
Thursday, December 10 at 9|8c
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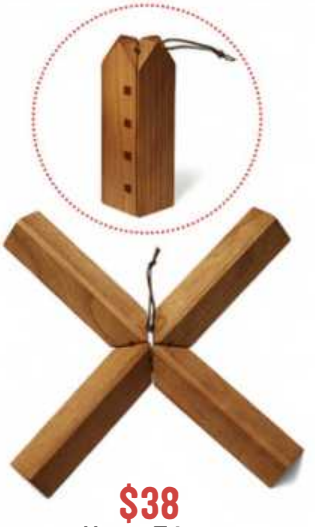
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Alex Guarnaschelli

Judge on Food Network's *Chopped,* executive chef and mom



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10 Steps to Holiday Happiness

Get into the holiday spirit with friends, fun and feasts starring signature dishes paired with Cavit wines. Great food, good company and world-renowned Italian wines—take these 10 steps to share what you love this holiday season.

* * *



1. **GET THE PARTY STARTED.** You've volunteered to host and as the countdown begins you wonder, "What was I thinking?!" Take a deep breath, make lists and keep your mom on speed dial just in case. 2. **PLAN YOUR MENU.** Include a mix of classics, like Grandma's green bean casserole, and add modern favorites like Tarragon Chicken Breast with Orange Butter Sauce. Complement your dishes with Cavit Collection wines. Whether you choose Pinot Grigio, Pinot Noir, Oak Zero Chardonnay, Moscato or the new Select Red Blend, Italian wines make every meal a standout.





3. **DOWNLOAD HOLIDAY GIFT TAGS.** *Go to LivetheCavitLife.com* for FREE gift tags to adorn Cavit wines you'll share as gifts. 4. **DECORATE WITH FLAIR.** String lights, garland, holiday wreaths...then uncork a bottle of Cavit wine and invite friends over for a decorating party. 5. **STOCK UP ON ESSENTIALS.** Buy wrapping paper, tape, gift cards and more off-season to avoid last-minute trips to the store. 6. **PREP YOUR PLAYLISTS.** No holiday celebration is complete without music. Check out our station "Cavit Radio Uncorked" on Pandora.



7. **PULL OUT THE HOLIDAY SWEATERS.** Embrace the ugly sweater trend and invite friends over to show off their (questionable) style. Serve Cavit's bold, balanced and versatile Cabernet Sauvignon to reward everyone's bold choices.



8. **MAKE THE HOLIDAYS SPARKLE.** Try this party punch recipe: Mix 2 bottles of Cavit Moscato, 1 can of frozen pink lemonade, 1 can of lemon-lime citrus soda and fresh raspberries.

9. **LOVE IT, SHARE IT.** Indulge family and friends with Cavit Wines. Made from handpicked grapes grown on the steep slopes of the Dolomite Alps (in northern Italy's Trentino region), they're created by one of the world's foremost winemakers.

10. **RELAX AND TOAST THE HOLIDAYS.** Go to *LivetheCavitLife.com* for recipes, pairing ideas and more to make your holidays happy.



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Star Kitchen

Cooking Channel host and YouTube star Rosanna Pansino takes us on a tour of her California kitchen.

PHOTOGRAPH BY **DAVE LAURIDSEN**

House hunting can be tricky when you need to produce a cooking show in your home kitchen. Rosanna Pansino spent two years looking for a place where she could live and also shoot her popular YouTube cake-decorating series, *Nerdy Nummies*—and she passed up a lot of nice houses along the way. "I would scope out the kitchen, say no, and leave," Rosanna recalls. When she first visited this Los Angeles residence, she sprinted to the kitchen, saw the double ovens and wall-to-wall cabinets and knew it was *the one.* She expanded the island for extra space and added a dining nook where she and her four housemates—including her manager, Mike, and her sister (and frequent guest star), Molly—can hang out between takes. Ro admits that a full home and late-night shoots make for a crazy schedule: In addition to the show, she shot her entire just-released *Nerdy Nummies Cookbook* here. The long hours are a lot of fun though. "It's organized chaos," she says, laughing. "That's how we do it."





Turn the page to get Rosanna's look.

Get the Look

Pick up some of Ro's finds for your own kitchen.



Ro loves graphic pillows like this **Hello sequin pillow;** she scatters them on the banquette and changes them seasonally. *$29; dormify.com*



Candy-filled **Apothecary Jars** are an on-set staple. The treats are mostly decorative, but Ro sneaks a bite every now and then. *From $29; potterybarn.com*

Rosanna has a French bulldog named Cookie, so she *had* to have this **French bulldog cookie jar.** Hers is gray; this one comes in blue. *$20; target.com*



These **Industrial Classics Garvin chairs** are sturdy but lightweight, so they're easy to move off set when she's shooting. *$150 for two; wayfair.com*





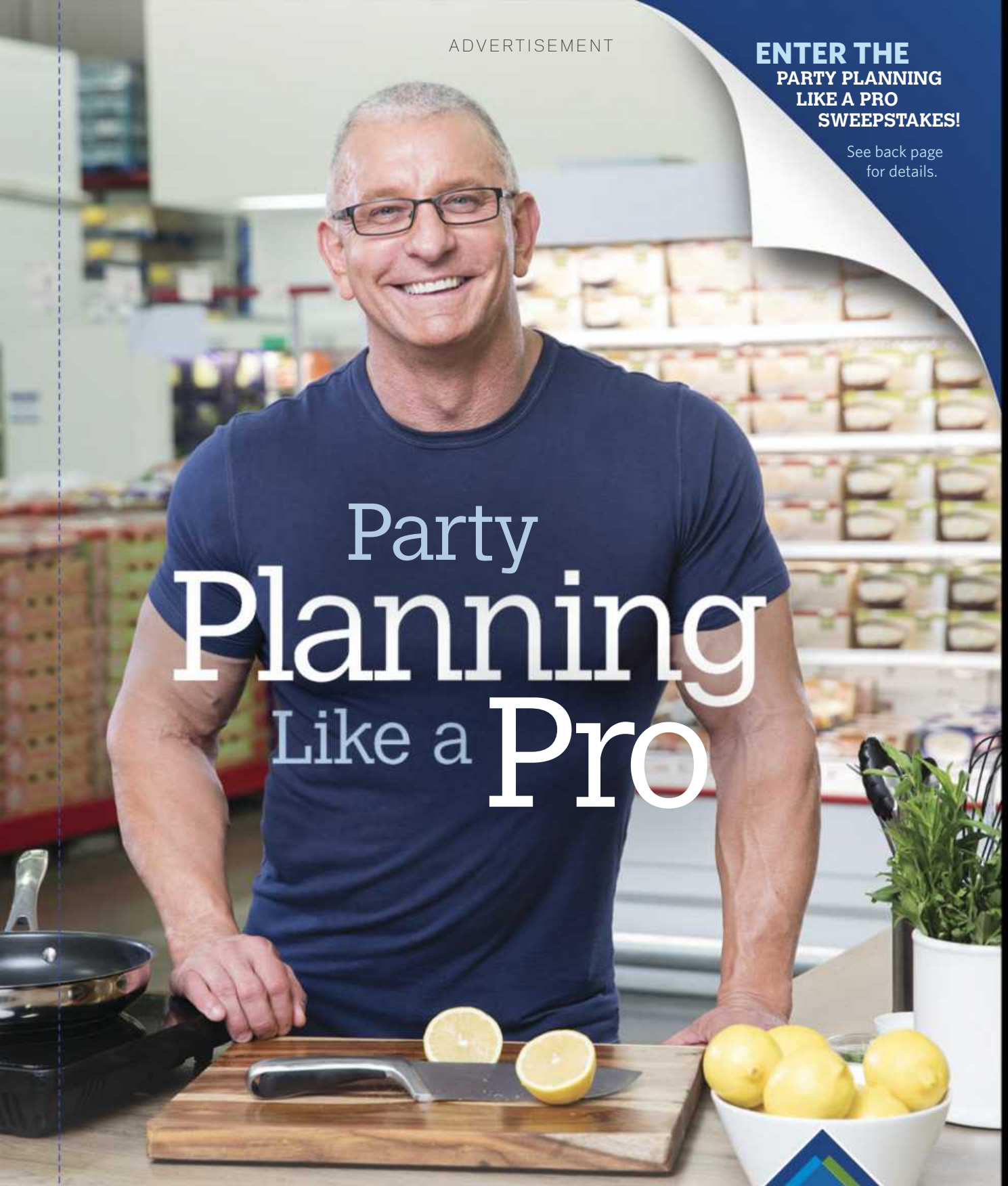
Rosanna's **KitchenAid stand mixer** in crystal blue plays a lead role in her show as well as in her recipe testing. *Mixer, $430, and glass bowl, $80; kitchenaid.com*

APOTHECARY JARS, PILLOW AND MIXER: BEN GOLDSTEIN/STUDIO D.

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Decking the FARMHOUSE

Nancy Fuller preps her upstate New York home for her favorite time of year.

PHOTOGRAPHS BY **STEVE GIRALT**

Christmas is a weeklong celebration at Nancy Fuller's house. When she and her husband, David, host the family for the holidays, the entire far-flung clan—8 children and 13 grandchildren, ages 5 to 15—come for an extended stay at the 18th-century house. "All the cousins get so excited to see each other," says the *Farmhouse Rules* star. "They don't sleep for days." The family spends almost every second together, going on sleigh rides, playing hockey out in the barn during the day and settling in for a big slumber party at night. They fill all five bedrooms plus the living room and the den. It's such a whirlwind that Nancy says Christmas dinner is the one time she truly slows down to savor the moment: "When I look around the table at everyone, it always makes me cry."



Nancy's home in upstate New York was originally built in the 1700s.

PROP STYLING: CHRISTINA LANE; HAIR: MARY BRADWAY; MAKEUP: ROBIN HAMILTON. INSET: JAMIE PRESCOTT.



LIVING ROOM

Nancy is an antiques lover but her sofa and chairs are contemporary. "I didn't want the place to look like a museum," she says. She opted for oversize club chairs and comfortable wingback chairs, then she dotted the room with old finds like a collection of vintage baskets on top of the armoire.



SPARKLING GLASSWARE

Nancy dresses up a side table for the holidays with lots of mercury glass. "With a candle in it, mercury glass casts a beautiful light," she says. "It's about the only glitz I have."



DINING ROOM

Nancy and David added a post-and-beam addition to their 1766 house to create a great room and modern kitchen. The stone wall in this dining area was once the exterior of the original house.



COWBOY STOCKINGS

Each grandchild has a cowboy-boot Christmas stocking that Nancy hangs on the iron stairway railing in the living room. (They won't all fit on the mantel!)



MASTER BEDROOM

The master bedroom is a marital compromise: Nancy loves antiques, but "David is a new soul," she says. "He doesn't like stuff that's been owned by anyone else." She agreed to a new bed, with linens from Traditions Linens in Hudson, NY. The Shaker grain bin at the foot of the bed is one of her favorite old pieces.



MASTER BATH
Nancy keeps towels on an antique milking stool and uses a vintage spice cabinet as a medicine cabinet. The vanity sinks and counter are limestone. "David wanted his own sink," Nancy explains.



BEDROOM NOOK
This settee, in a nook between the his-and-hers bedroom closets, is a beloved piece Nancy inherited from her great-aunt. "I always remembered that couch in her house," she says. Local designer Albergo Delmar re-covered the sofa in yellow-and-gray striped fabric.

Turn the page to get Nancy's look.


IT'S THE STOPS
THAT INSPIRE
US TO GO.
Toyota Camry | toyota.com/camry
Prototype shown with options. Production model will vary. ©2015 Toyota Motor Sales, U.S.A., Inc.
TOYOTA
Let's Go Places

Get the Look

Pick up some of Nancy's finds for your own home.



On Christmas morning the grandkids race to see what's inside their **cowboy-boot stockings,** similar to this one. *$15; northpolewest.com*



Nancy lines her table with antiqued **mercury-glass cylinders.** *From $7; jamaligarden.com*

She chose the **Country House bedding collection** for the master bedroom. *From $105; traditionslinens.com for buying info*





Nancy keeps **vintage milking stools** like this primitive round stool around the house. *etsy.com for similar*



The Fullers' nearly 300-year-old dining table is low by today's standards, but Nancy found **Shaker-style chairs** similar to these Farmhouse chairs that fit just right. *$395 each; williams-sonoma.com*

During the holidays, Nancy decorates oversize vintage containers like this **seagrass basket** with garland. *$129; westelm.com*



PRODUCT PHOTOS, EXCEPT CHAIR: BEN GOLDSTEIN/STUDIO D.

BEHOLD, THE ULTIMATE PRIZE FOR THOSE WHO COOK

We challenged fans to share their most creative apple dish for the chance to win a suite of black stainless KitchenAid appliances and a private cooking lesson with Geoffrey Zakarian.

Turn the page to meet the winner of the KitchenAid Apple Challenge.





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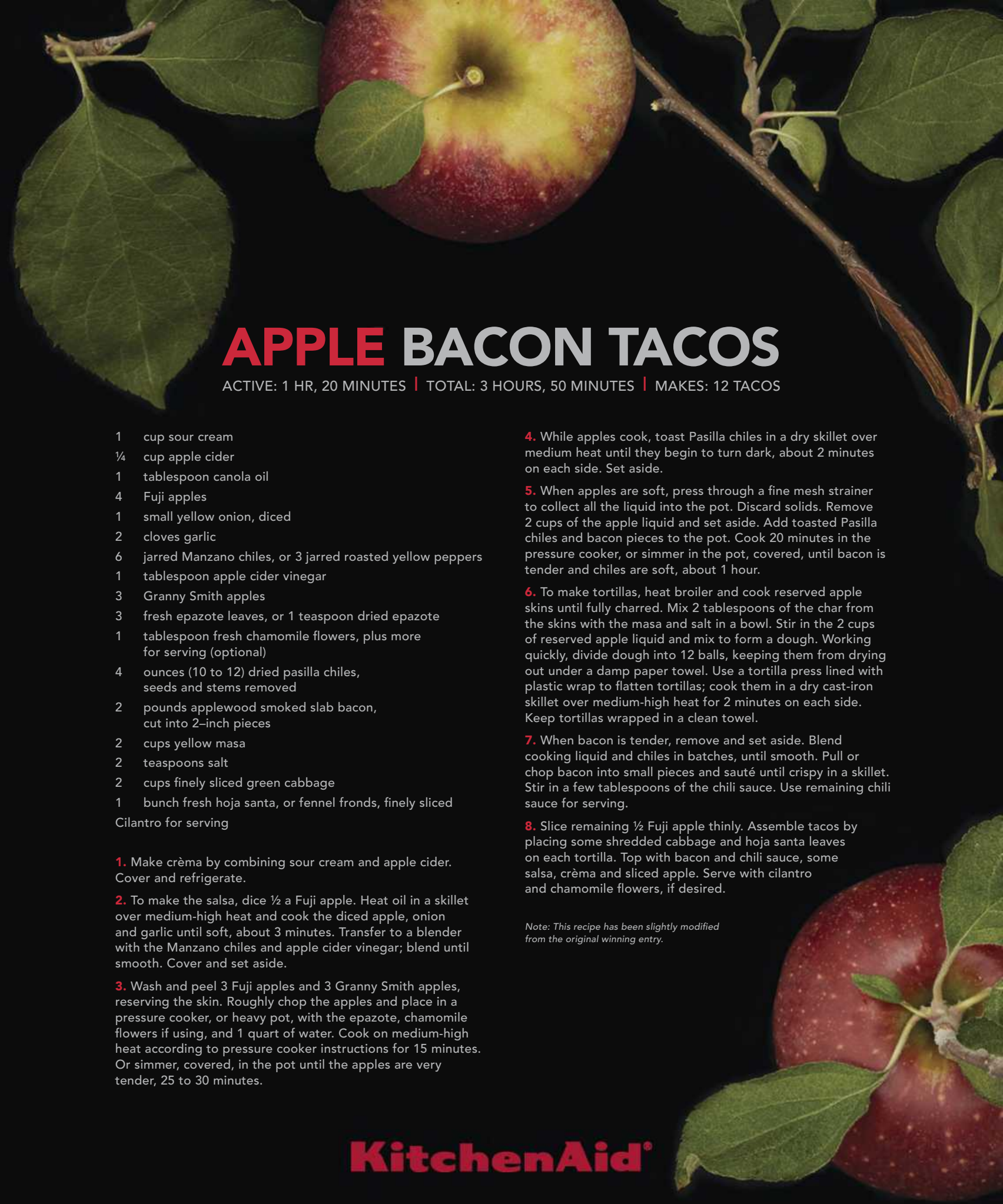


INTRODUCING THE WINNER

Ricardo, from San Diego, California, dazzled Chef Zakarian with his creative use of apples. He says he finds inspiration in everyday life.

"Maybe it's a simple dish I taste that I want to reinterpret, or the smell of a season—burning leaves or a fireplace or the ocean."





APPLE BACON TACOS

ACTIVE: 1 HR, 20 MINUTES | TOTAL: 3 HOURS, 50 MINUTES | MAKES: 12 TACOS

- 1 cup sour cream
- ¼ cup apple cider
- 1 tablespoon canola oil
- 4 Fuji apples
- 1 small yellow onion, diced
- 2 cloves garlic
- 6 jarred Manzano chiles, or 3 jarred roasted yellow peppers
- 1 tablespoon apple cider vinegar
- 3 Granny Smith apples
- 3 fresh epazote leaves, or 1 teaspoon dried epazote
- 1 tablespoon fresh chamomile flowers, plus more for serving (optional)
- 4 ounces (10 to 12) dried pasilla chiles, seeds and stems removed
- 2 pounds applewood smoked slab bacon, cut into 2–inch pieces
- 2 cups yellow masa
- 2 teaspoons salt
- 2 cups finely sliced green cabbage
- 1 bunch fresh hoja santa, or fennel fronds, finely sliced

Cilantro for serving

1. Make crèma by combining sour cream and apple cider. Cover and refrigerate.

2. To make the salsa, dice ½ a Fuji apple. Heat oil in a skillet over medium-high heat and cook the diced apple, onion and garlic until soft, about 3 minutes. Transfer to a blender with the Manzano chiles and apple cider vinegar; blend until smooth. Cover and set aside.

3. Wash and peel 3 Fuji apples and 3 Granny Smith apples, reserving the skin. Roughly chop the apples and place in a pressure cooker, or heavy pot, with the epazote, chamomile flowers if using, and 1 quart of water. Cook on medium-high heat according to pressure cooker instructions for 15 minutes. Or simmer, covered, in the pot until the apples are very tender, 25 to 30 minutes.

4. While apples cook, toast Pasilla chiles in a dry skillet over medium heat until they begin to turn dark, about 2 minutes on each side. Set aside.

5. When apples are soft, press through a fine mesh strainer to collect all the liquid into the pot. Discard solids. Remove 2 cups of the apple liquid and set aside. Add toasted Pasilla chiles and bacon pieces to the pot. Cook 20 minutes in the pressure cooker, or simmer in the pot, covered, until bacon is tender and chiles are soft, about 1 hour.

6. To make tortillas, heat broiler and cook reserved apple skins until fully charred. Mix 2 tablespoons of the char from the skins with the masa and salt in a bowl. Stir in the 2 cups of reserved apple liquid and mix to form a dough. Working quickly, divide dough into 12 balls, keeping them from drying out under a damp paper towel. Use a tortilla press lined with plastic wrap to flatten tortillas; cook them in a dry cast-iron skillet over medium-high heat for 2 minutes on each side. Keep tortillas wrapped in a clean towel.

7. When bacon is tender, remove and set aside. Blend cooking liquid and chiles in batches, until smooth. Pull or chop bacon into small pieces and sauté until crispy in a skillet. Stir in a few tablespoons of the chili sauce. Use remaining chili sauce for serving.

8. Slice remaining ½ Fuji apple thinly. Assemble tacos by placing some shredded cabbage and hoja santa leaves on each tortilla. Top with bacon and chili sauce, some salsa, crèma and sliced apple. Serve with cilantro and chamomile flowers, if desired.

Note: This recipe has been slightly modified from the original winning entry.

KitchenAid®

THE FINALISTS

Find these recipes and everything you need to get inspired at **blog.kitchenaid.com**.



HIBISCUS POACHED APPLES ATOP PISTACHIO CLOUDS

"I hope my recipe can be an inspiration for cooks to try new combinations of ingredients." —Sandy, Pacific Grove, CA







SAVORY APPLE GALETTE

"When I feel I'm in a rut in the kitchen, I head to the farmers' market or an international market where I can see and taste new ingredients that get me excited to go home and cook." —MacKenzie, Germantown, MD

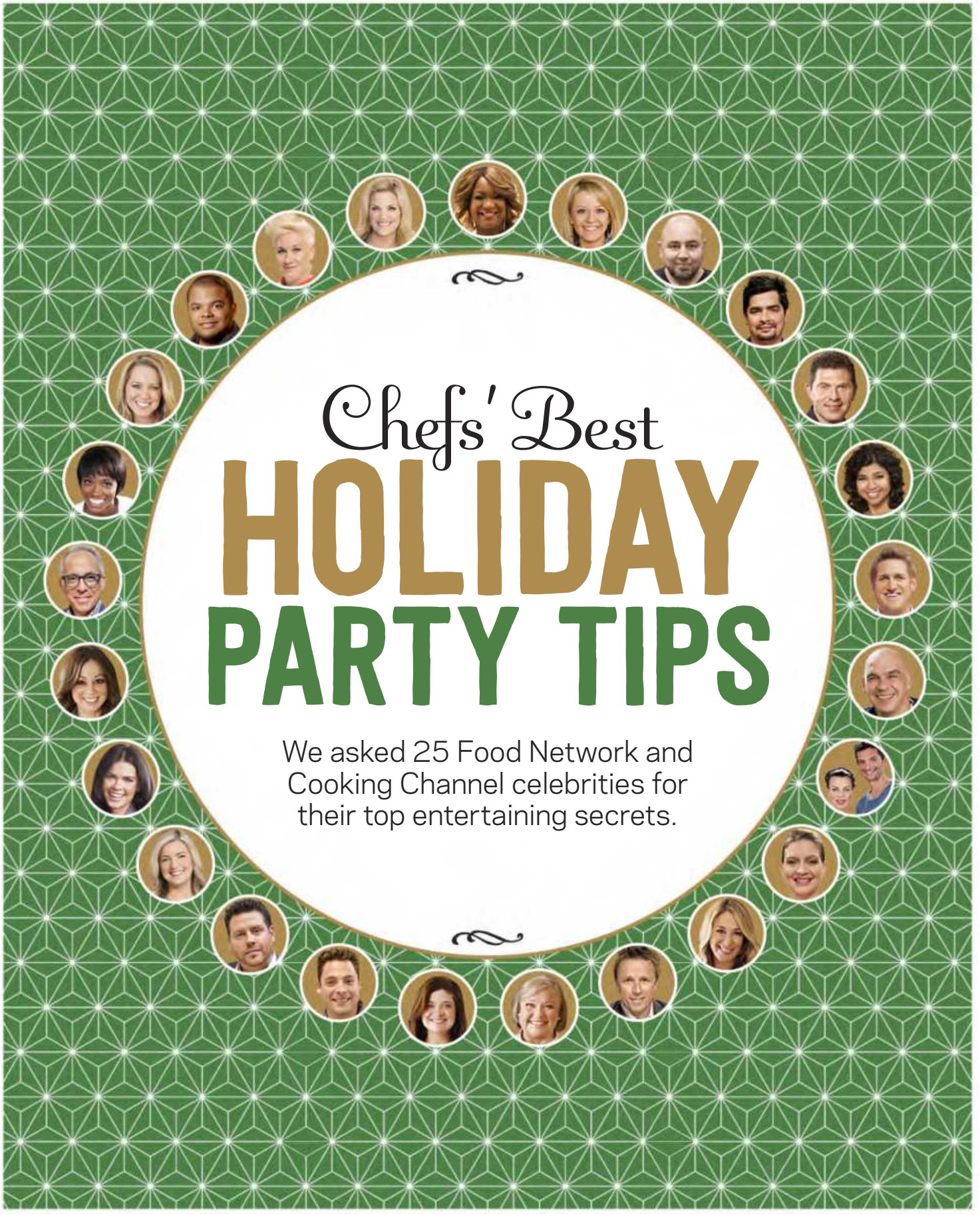


SAVORY STUFFED APPLES

"Challenging yourself to a different cuisine, a difficult or uncomfortable method, or even just limiting yourself to what you have on hand is a really good way to jump-start that love and creativity." —Emily, Loveland, CO



KitchenAid®



Chefs' Best HOLIDAY PARTY TIPS

We asked 25 Food Network and Cooking Channel celebrities for their top entertaining secrets.

1

"Post your Wi-Fi password in plenty of places and choose a fun hashtag so guests can share pictures on social media."

Sunny Anderson *The Kitchen*



2

"Host a 'My Favorite Things' holiday party with friends. **Each person brings a favorite thing for a gift exchange.** Picking a theme (like cooking items) can make things really fun."



Kelsey Nixon
Kelsey's Homemade
(on Cooking Channel)

3 **"Remember to play 'Christmas in Hollis' by Run-DMC** at least four times throughout the evening."

Duff Goldman *Holiday Baking Championship*





4



"I make my own spice blends and give them out as stocking stuffers. All you have to do is toast different spices, grind them and put them in small mason jars. Use ribbon or twine and tags to dress them up."

Aarón Sánchez *Chopped*



5

"Make a holiday cocktail in a big batch and serve it in pitchers instead of making drinks individually."

Bobby Flay
Beat Bobby Flay

6 **"Cut an English cucumber into rounds** and smoosh store-bought hummus on top. Finish with a dollop of either harissa or ajvar (roasted red pepper spread)."



Aarti Sequeira *Guy's Grocery Games*

7 **"Think soft lighting.** I love the atmosphere that candles create, but dimly lit lamps can do the trick—especially if you're like me and you have two little ones on the move!"



Curtis Stone *All-Star Academy*

8 **"Embrace room-temperature salads and side dishes** like roasted or raw shaved vegetables. They make serving very easy because you can put them out and not have to worry about temperatures."

Michael Symon
Burgers, Brew & 'Que



JAR: JON PATERSON/STUDIO D.; FOOD STYLING: HADAS SMIRNOFF. PITCHER: SHUTTERSTOCK. SALAD: CHRIS COURT.

9



"The best party favor for Christmas is our homemade limoncello. We give it to friends and colleagues in small glass bottles." (Find the recipe at cookingchanneltv.com/limoncello.)

Gabriele Corcos and Debi Mazar
Extra Virgin (on Cooking Channel)

10



"Scatter plenty of snacks around the room where guests are gathering. You don't want everyone to cluster in one area."

Amanda Freitag
American Diner Revival

11

"I place a bundle of mistletoe at each person's plate. It looks festive and is something they can take home after the party ends."

Haylie Duff *The Real Girl's Kitchen* (on Cooking Channel)



12



"I put beautiful Christmas ornaments in bowls around the house. They add color and sparkle without being too in-your-face."

Marc Murphy *Chopped*



13

"I shop fabric outlets for Christmassy fabrics that match my plates. Then I turn them into tablecloths and napkins."

Nancy Fuller
Farmhouse Rules

14

"Food brings people together when you offer tons of choices. **I always set up a table with lots of cheeses, little spreads, dips and chips.** People get to talking about which cheese they like the best. They ask for your recipe for caramelized onion dip and talk about how they like to make theirs. I won't even tell you what happens when you cover the table with holiday cookies...try it!"

Alex Guarnaschelli
All-Star Academy





15



"I don't believe in streaming music from a phone during a party. Instead, **I play vinyl records on my turntable and ask each guest to bring a record—kitschy or classic.** This is the sole reason I have seven Hall & Oates albums."

Jeff Mauro *The Kitchen*

16



"I set up a pasta bar offering two different pastas with butter and parmesan along with an assortment of sauces and toppings."

Scott Conant *Chopped*

NUTS: KANG KIM. MISTLETOE: ALAMY. NAPKIN AND TURNTABLE: SHUTTERSTOCK. CHEESE PLATE: CHRISTINA HOLMES.

17



"When I throw a potluck, **I find it helpful to have a theme** like 'favorite food from my travels' or 'childhood snacks reborn.' It's an easy conversation starter, and everyone loves a theme party!"
Damaris Phillips *Southern at Heart*

18

"Make your table decor work double duty. **I fill a pretty bowl with pomegranates and dust them with edible gold glitter.** Then, the day after the party, I can eat the pomegranates."
Katie Lee *The Kitchen*



19

"I like serving warm tequila punch (in Mexico, we call it calientito). Pour apple juice into a large pot and bring it to a boil with a cinnamon stick, then add dried fruit like cranberries, apples and apricots. Turn off the heat and serve with tequila reposado. You can make a big batch without alcohol, too."
Marcela Valladolid *The Kitchen*



20

"Upon walking through the door and being warmly greeted, **guests should be presented with a cocktail within five seconds.** Then they will feel that they've arrived."
Geoffrey Zakarian
The Kitchen



21



"Prepare, prepare, prepare! Get everything organized, do not go trying out any new dishes on the day of the party, and, most important, enjoy yourself and ask friends to help."
Lorraine Pascale
Holiday Baking Championship

22



"I love butcher paper for decorating a buffet table. Add evergreen or long rosemary branches and tinsel to create a wintry feel, and use a chunky marker or crayon to label dishes for a casual, fun look."
Melissa d'Arabian
Ten Dollar Dinners

23



"Combine muddled cranberries, ginger beer and a lager like Creemore Springs— it's a great cocktail for the holidays."
Roger Mooking
Man Fire Food
(on Cooking Channel)

24

"I always start a party with prosecco—it's cheap and cheerful, just like me! For white wine, I go with an Albariño. It's a real crowd-pleaser. For red, I like a Barbera."
Anne Burrell
Worst Cooks in America



25



"I always have a loaf of bread baking in my bread maker. When you walk in the door, **it just smells happy."**
Trisha Yearwood
Trisha's Southern Kitchen

POMEGRANATES: JON PATERSON/STUDIO D. PAPER: GETTY IMAGES. PROSECCO: ALAMY. COCKTAIL: KANG KIM.

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DRINKS BY THE NUMBERS

Plan the perfect party with this handy guide.

THE BEVERAGE FORMULA

TOTAL NUMBER OF DRINKS = (# guests) + (# guests × hours of party)*

HOW MANY DRINKS IN A BOTTLE?

WINE



5 GLASSES PER 750ML BOTTLE

SPARKLING



6 FLUTES PER 750ML BOTTLE

LIQUOR



15 TO 17 SHOTS OR MIXED DRINKS PER 1L BOTTLE

KEEP YOUR COOL

If you need ice for mixed drinks, buy **one pound per person** for a four-hour party—more if you're also using ice to chill bottles.

ILLUSTRATIONS AND HAND LETTERING: HEATHER HARDISON.

BIG-BATCH COCKTAILS

Mix any of these pitcher drinks in advance; each serves about 16.



GIN AND JUICE

Combine 1 liter gin, 8 cups white cranberry juice, 2 cups white grape juice and ¼ cup elderflower liqueur in a pitcher. Serve over ice and garnish with fresh cranberries and rosemary.



TEQUILA FRUIT PUNCH

Combine 1 liter tequila, 4 cups pomegranate juice and ½ cup fresh lime juice in a pitcher. Serve over ice and top with seltzer; garnish with pomegranate seeds and sliced star fruit.



SPICED VODKA GRAPEFRUIT PUNCH

Combine ⅓ cup turbinado sugar, 5 star anise pods, 5 pieces crystallized ginger and 1 vanilla bean (split and seeds scraped) in a pitcher. Add 1 cup hot water; stir to dissolve the sugar. Stir in 1 liter vodka; let cool, then add 4 cups grapefruit juice and 1 cup ginger liqueur. Serve over ice; garnish with grapefruit.



BOURBON CREAM PUNCH

Melt 1 gallon vanilla ice cream. Combine with 1 liter each bourbon and cream soda, 12 ounces evaporated milk, 1½ teaspoons ground cinnamon and a pinch of salt in a pitcher; whisk until smooth. Refrigerate at least 1 hour and up to 8 hours.

Bubbles on a Budget

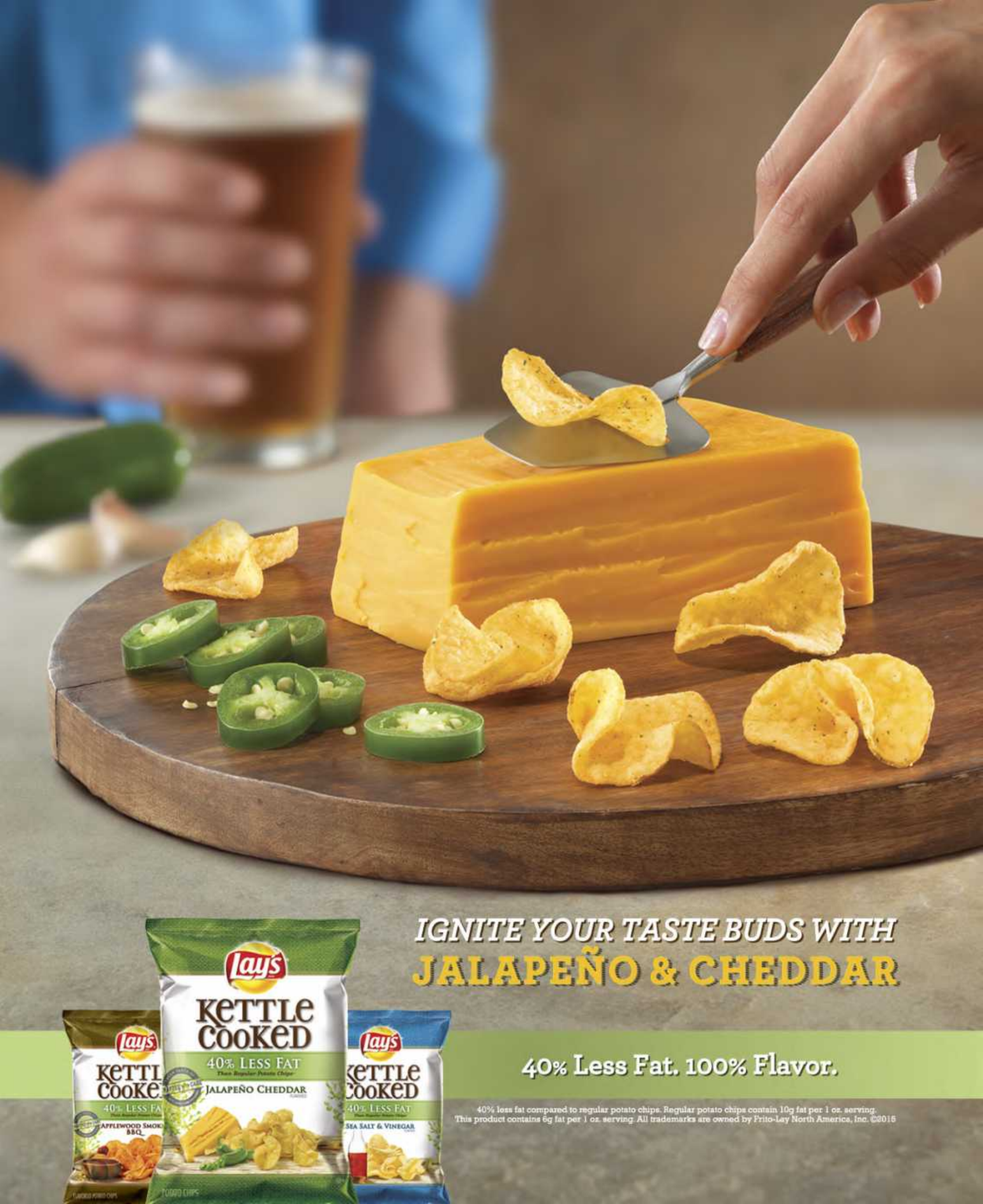
Instead of champagne, try one of these affordable alternatives.

PROSECCO (Italy): fruity and floral
CAVA (Spain): dry and crisp
ASTI (Italy): slightly sweet
SEKT (Germany and Austria): available as dry or sweet
CRÉMANT (France): dry and made in France but not in the Champagne region

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WHITE	RED
 MAN Family Wines Free-Run Steen Chenin Blanc, *$10*	 Monte Antico Sangiovese blend, *$13*
 Oyster Bay Marlborough Sauvignon Blanc, *$15*	 Ravenswood Lodi Old Vine Zinfandel, *$14*
 J. Lohr Estates Riverstone Chardonnay, *$14*	 Charles & Charles Cabernet Blend, *$14*
 Charles Smith Wines Kung Fu Girl Riesling, *$12*	 Penfolds Thomas Hyland Shiraz, *$15*
 Entwine Pinot Grigio, *$13*	 Trapiche Oak Cask Malbec, *$14*

*GUESTS GENERALLY CONSUME TWO DRINKS IN THE FIRST HOUR OF A PARTY AND ONE DRINK FOR EACH ADDITIONAL HOUR.


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Fun Cooking

PHOTOGRAPH BY **JEFF HARRIS**



Trim the Treat

You can whip up this holiday dessert using just three ingredients: cookies, whipped cream and candy canes. Arrange 12 chocolate wafer cookies in a single layer on a round platter; spread a layer of whipped cream on top, then add more layers of cookies and whipped cream, making smaller circles as you go to form a tree shape. (You'll need three 9-ounce packages of cookies and about 6 cups of whipped cream.) Refrigerate overnight to soften, then sprinkle with crushed candy canes before serving.

FOOD STYLING: BRETT KURZWEIL.

Which *side* are you on?

Food Network fans make the difficult choice: eggnog or hot chocolate?

47%
EGGNOG



53%
HOT CHOCOLATE

CLASSIC EGGNOG

ACTIVE: 20 min | TOTAL: 3 hr 20 min
SERVES: 4 to 6

- 2 large eggs plus 1 egg yolk
- ½ cup sugar
- 2½ cups milk
- 1 cup heavy cream
- ½ teaspoon pure vanilla extract
- ¼ teaspoon freshly grated nutmeg, plus more for topping
- ½ cup cold rum or brandy (optional)
- Cinnamon sticks, for serving

1. Whisk the eggs, egg yolk and sugar in a bowl until combined. Heat the milk and ½ cup heavy cream in a medium saucepan over medium heat until steaming; do not boil. Remove from the heat. Whisk 1 cup of the hot milk mixture into the egg mixture, then whisk the egg mixture back into the saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture is thick enough to coat the back of the spoon and a thermometer registers 165˚, about 5 minutes. (Do not boil or the eggs will curdle.)
2. Strain the mixture through a fine-mesh sieve into a medium bowl and stir in the vanilla and nutmeg. Let cool at room temperature, about 1 hour. Cover and refrigerate until cold, at least 2 hours or up to 1 week.
3. Whisk the remaining ½ cup heavy cream in a large bowl until stiff peaks form. Slowly whisk in the chilled eggnog mixture, then whisk in the rum. Pour into glasses, sprinkle with nutmeg and serve with cinnamon sticks.

CLASSIC HOT CHOCOLATE

ACTIVE: 10 min | TOTAL: 10 min | SERVES: 4 to 6

- 3 cups milk
- 1 cup heavy cream
- ½ cup sugar
- ¼ cup unsweetened cocoa powder
- Kosher salt
- 6 ounces milk chocolate, chopped
- 1 teaspoon pure vanilla extract
- Marshmallows or whipped cream, for topping

1. Combine the milk, heavy cream, sugar, cocoa powder and a pinch of salt in a medium saucepan. Cook over medium heat, whisking occasionally, until the sugar and cocoa powder dissolve and the milk is steaming; do not boil.
2. Whisk in half of the chopped chocolate until melted, then whisk in the remaining chocolate until smooth. Remove from the heat and whisk in the vanilla. Pour into mugs and top with marshmallows or whipped cream.

PHOTOS: LEVI BROWN; FOOD STYLING: BRETT KURZWEIL.

the SCOOP

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GET YOUR FILL

Turn store-bought phyllo shells into these great party bites.

PHOTOGRAPHS BY **LEVI BROWN**

PREP THE SHELLS
Bake 15 frozen mini phyllo shells on a parchment-lined baking sheet at 375° until browned and crisp, 5 minutes, then fill.



BUTTERNUT SQUASH–SAGE

Toss 1 cup diced peeled **butternut squash** with 2 tablespoons **olive oil** and 8 torn **sage** leaves. Roast at 425° until tender, about 15 minutes. Divide among prebaked shells; top with grated **fontina.** Bake at 375° until melted, about 15 minutes.



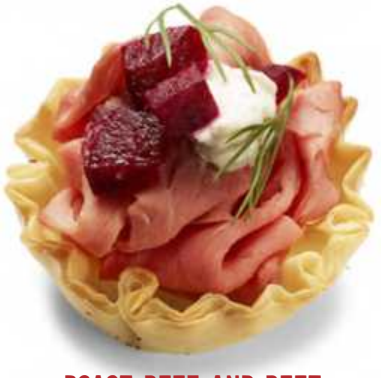
CRAB SALAD

Combine 4 ounces **lump crabmeat,** ¼ cup finely diced **red bell pepper,** 2 to 3 tablespoons **sweet chili sauce,** 1 finely chopped **scallion** and 2 tablespoons chopped **cilantro.** Season with **hot sauce** and **salt.** Divide among prebaked shells; top with sliced **cucumber.**



SMOKED SALMON AND EGGS

Combine 3 tablespoons **crème fraîche,** 2 teaspoons **lemon juice** and ¼ teaspoon **lemon zest;** season with **salt** and **pepper.** Fill prebaked shells with scrambled **eggs** and **smoked salmon.** Top with the crème fraîche mixture, chopped **red onion** and **dill.**



ROAST BEEF AND BEET

Fill prebaked shells with deli-sliced **roast beef.** Combine 3 tablespoons **sour cream** and 2 teaspoons drained **horseradish;** season with **salt** and **pepper.** Top the roast beef with the horseradish cream, diced **pickled beets** and chopped **dill.**



MUSHROOM-TRUFFLE

Sauté 1 small sliced **leek** in **butter** until soft, about 5 minutes. Add 8 ounces chopped **mixed mushrooms;** season with **salt** and chopped **thyme.** Cook until soft, 6 more minutes. Divide among prebaked shells; top with grated **truffle pecorino cheese.** Bake at 375° until melted, about 15 minutes.



SHRIMP COCKTAIL

Combine 4 ounces chopped **cooked shrimp,** 2 to 3 tablespoons **cocktail sauce** and ¼ cup finely chopped **celery;** season with **hot sauce, salt** and **lemon juice.** Refrigerate until cold. Divide among prebaked shells; top with **celery leaves.**

FOOD STYLING: BRETT KURZWEIL



MANGO CHICKEN SALAD

Combine 1 cup diced **rotisserie chicken,** ¼ cup diced **mango,** 2 tablespoons each **mayonnaise** and chopped **cilantro** and 1 tablespoon **mango chutney.** Divide among prebaked shells; top with chopped **almonds** and more cilantro.



BARBECUE PORK

Fill prebaked shells with **pulled pork.** Sprinkle with grated **cheddar** and bake at 375˚ until bubbling, about 15 minutes. Top with **coleslaw.**



BAKED BRIE

Fill prebaked shells with cubed **brie** (about 3 ounces total). Top each with ½ teaspoon **peach or apricot preserves.** Bake at 375˚ until bubbling, about 15 minutes. Top with chopped **walnuts.**



TEX-MEX

Pulse ½ cup each grated **cheddar** and **pepper jack cheese,** 2 ounces **cream cheese** and 2 tablespoons **mayonnaise** in a food processor until combined. Divide among prebaked shells; bake at 375˚ until bubbling, about 15 minutes. Top with **pico de gallo.**



PIZZA

Fill prebaked shells halfway with fresh **ricotta,** then top with **marinara sauce.** Sprinkle with grated **mozzarella** and **parmesan** and **dried oregano.** Bake at 375˚ until bubbling, about 15 minutes. Top with chopped **basil.**



TUNA TARTARE

Combine 4 ounces diced **sushi-grade tuna,** ¼ diced **avocado,** 1 tablespoon each **soy sauce** and chopped **cilantro,** 2 teaspoons **sesame oil** and the juice of 1 **lime.** Divide among prebaked shells; top with toasted **sesame seeds.**



SPICY SAUSAGE

Cook 4 ounces crumbled **merguez sausage** in a skillet until no longer pink. Divide among prebaked shells. Mix ¼ cup **plain Greek yogurt** with 1 tablespoon **olive oil;** season with **salt.** Top the sausage with the yogurt mixture, diced **cucumber** and chopped **mint.**



APPLE-BLUE CHEESE

Sauté 1 chopped **shallot,** 1 diced peeled small **apple,** 1 teaspoon chopped **thyme** and a pinch of **salt** in **butter** until soft, about 8 minutes. Divide among prebaked shells; top with crumbled **blue cheese.** Bake at 375˚ until melted, about 15 minutes. Top with chopped **parsley.**



SPINACH-GOAT CHEESE

Pulse ⅓ cup thawed **frozen spinach** (squeezed dry), 4 ounces **cream cheese,** 2 tablespoons each **mayonnaise** and grated **parmesan** and 1 small **garlic clove** in a food processor. Divide among prebaked shells. Top with sliced **grape tomatoes** and crumbled **goat cheese.** Bake at 375˚ until the cheese softens, about 15 minutes.

HOLIDAY COOKING

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Hot Stuff

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HOLIDAY BAKING CHAMPIONSHIP
Sundays 9/8c
food



Thumbs Up!

A classic thumbprint cookie recipe REALLY lets kids use their hands.

Flour Power

Call out "one cup of chocolate chips," "two eggs," "flour"—and transform gathering ingredients into a treasure hunt that helps kids learn their way around the kitchen.

Measure for Measure

Leveling flour, pouring milk, and slicing butter teaches counting and measuring (but they don't have to know that). Through it all, **BAND-AID® Brand of First Aid Products 100% Waterproof Bandages** keep scrapes dry and clean—even when wet.



DON'T FORGET!

Kid-decorated hangtags make the gift of cookies even more special!











Use all products as directed.

Be prepared for every mince, pare, peel, shred, chop and julienne.

Build the first aid kit that's right for your holiday kitchen. Play on.

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Judges' Challenge: PEPPERMINT

Which *Holiday Baking Championship* judge makes the best minty treat?

A key rule of baking is to follow a recipe—unless you're competing on *Holiday Baking Championship.* Contestants have to bake on the fly as they take on tough, high-pressure challenges. No wonder the judges—*Farmhouse Rules* host Nancy Fuller, master baker Duff Goldman and pastry chef Lorraine Pascale—say they would *never* want to compete. Nancy likens the stress to "finding six pairs of shoes and six pairs of socks on Sunday morning in time to get to Sunday school." Adds Duff, "I'd lose my mind if I only had 90 minutes to decorate a cake. I need three days!" In the spirit of the holidays—and friendly competition—the pros offered up their best peppermint dessert recipes. We think they're all winners, but you can be the final judge.



Catch *Holiday Baking Championship* Sundays at 9 p.m. ET.



"These really taste like Andes Mints, not just like mint chocolate chip cookies."



DUFF GOLDMAN'S ANDES MINT COOKIES

ACTIVE: 20 min | TOTAL: 45 min | MAKES: about 24

Cooking spray
2½ cups all-purpose flour
¾ cup natural cocoa powder
1 teaspoon baking soda
½ teaspoon kosher salt
2 sticks (1 cup) plus 2 tablespoons butter, softened
1 cup granulated sugar
1 cup lightly packed light brown sugar
2 extra-large eggs
1 teaspoon pure vanilla extract
1 teaspoon peppermint extract
1 cup chocolate chips
1 cup mint chips (or chopped Andes Chocolate Mints)

1. Preheat the oven to 350° and lightly coat a baking sheet with cooking spray. Sift the flour, cocoa powder, baking soda and salt into a medium bowl and set aside.
2. With a hand or stand mixer, cream the butter and both sugars until fluffy. Add the eggs, vanilla and peppermint extracts and mix well.
3. Add the dry mixture to the butter mixture and mix well. Stir in the chocolate chips and mint chips.
4. Roll the dough into 1½-inch balls and place them on the prepared baking sheet. With two fingers, press the cookies down to about 1 inch thick, keeping the cookies about 2 inches apart.
5. Bake for 15 to 18 minutes, or until not glossy. Let the cookies cool on a wire rack.



FOOD PHOTOS: JON PATERSON/STUDIO D; FOOD STYLING: HADAS SMIRNOFF.
ANDES MINT COOKIES RECIPE FROM *DUFF BAKES* BY DUFF GOLDMAN. COPYRIGHT © 2015 BY DUFF GOLDMAN. REPRINTED BY PERMISSION OF WILLIAM MORROW, AN IMPRINT OF HARPERCOLLINS PUBLISHERS.





"These sweets are great to make with kids and can be ready in less than 20 minutes."

LORRAINE PASCALE'S PEPPERMINT CREAMS

ACTIVE: 15 min | TOTAL: 15 min | MAKES: about 35

- 2 cups confectioners' sugar, plus more for dusting
- ⅓ cup sweetened condensed milk
- ¼ teaspoon peppermint extract, or more to taste
- 4 ounces dark chocolate, broken into pieces

1. Put the confectioners' sugar, condensed milk and peppermint extract in a medium bowl and stir together with a fork. Once combined, form a smooth, soft dough with your hands.
2. Roll out the dough on a surface dusted with confectioners' sugar until it is about ⅛ inch thick. Cut out different shapes with 1½-inch cookie cutters, rerolling the mixture until it is used up. Keep any mixture you are not working with covered with plastic wrap to prevent it from drying out.
3. Melt the chocolate in a heatproof bowl set over a pan of simmering water or put the chocolate in a bowl and microwave at 30-second intervals, stirring between each one. Dip the peppermint creams into the melted chocolate until they are half covered, then let them cool and set on a baking sheet lined with parchment paper.
4. If you are storing the creams, pop them in an airtight container spaced apart, dusted with confectioners' sugar and separated between layers of parchment to keep them from sticking together. They can be stored for 2 to 3 days at room temperature.

NANCY FULLER'S MINTY BROWNIES

ACTIVE: 25 min | TOTAL: 1 hr (plus cooling) | MAKES: 12

FOR THE BROWNIES
- 2 sticks unsalted butter, plus more for the pan
- 1 cup semisweet chocolate chips (or chopped semisweet chocolate)
- 1 cup packed dark brown sugar
- 1 cup granulated sugar
- 4 large eggs
- 1 teaspoon pure vanilla extract
- Pinch of salt
- 1 cup all-purpose flour

FOR THE BUTTERCREAM
- 4 ounces cream cheese, at room temperature
- 1 stick unsalted butter, at room temperature
- 2 tablespoons green crème de menthe liqueur
- 2 cups confectioners' sugar

1. Preheat the oven to 350°. Butter a glass 9-by-13-inch baking pan and line it with 2 overlapping pieces of parchment paper so the paper comes up over the edges of the pan. Butter the paper.
2. Make the brownies: Place a small pot of water over medium heat and bring to a simmer. Place a heatproof bowl over the simmering water, add the butter and chocolate and gently melt them together, stirring to combine. (This can also be done in the microwave; heat in 15-second intervals.)
3. Transfer the chocolate-butter mixture to a large mixing bowl. Add the brown and granulated sugars, eggs, vanilla and salt and whisk together. Add the flour and gently whisk to combine, then pour into the prepared baking pan. Bake until a toothpick inserted into the center comes out somewhat clean, 25 to 30 minutes. Let the brownies cool completely in the pan.
4. Make the buttercream: Combine the cream cheese and butter in a stand mixer fitted with the paddle attachment and beat until smooth. Add the crème de menthe and beat until combined. Gradually add the confectioners' sugar and beat until smooth and fluffy.
5. Spread the buttercream over the brownies, then refrigerate until firm. Use the parchment to remove the brownies from the baking dish. Slice into bars.





"I change the frosting depending on the occasion. For the holidays, I top them with minty buttercream."

PEPPERMINT CREAMS RECIPE FROM *HOME COOKING MADE EASY*. COPYRIGHT © 2011 BY LORRAINE PASCALE. REPRINTED BY PERMISSION OF HARPERCOLLINS PUBLISHERS.



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PHOTOGRAPHS BY **RALPH SMITH**



No. 21
SPICY ROSEMARY HONEY

No. 37
VANILLA-CARDAMOM SUGAR

No. 44
CRAN-APPLE SAUCE

When you make your gift tag, be sure to include storage instructions—some jars will need to be refrigerated.

No. 49
CRANBERRY SHRUB

No. 36
ESPRESSO HOT FUDGE



FOOD STYLING: BRETT KURZWEIL; PROP STYLING: MORGAN LEVINE.



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No. 33
RED VELVET COOKIE BUTTER

PHOTOGRAPHS BY
RALPH SMITH



No. 7 PICKLED WINTER VEGETABLES

1. VANILLA SPICED NUTS Toss 3 cups mixed nuts with ½ cup each pepitas and sunflower seeds. Whisk 1 egg white with ⅓ cup maple syrup, 2 tablespoons olive oil, 1½ teaspoons each pumpkin pie spice, kosher salt and vanilla extract, the seeds from 1 vanilla bean and ½ teaspoon cayenne. Pour over the nut mixture; toss. Spread on a silicone mat–lined baking sheet; bake at 325°, stirring once, until golden, 40 minutes. Let cool. Makes 4 cups.

2. ZA'ATAR PISTACHIOS Toss 2 cups pistachios (in shells) with 2 teaspoons each olive oil and za'atar (Middle Eastern spice blend), a pinch of cayenne and ½ teaspoon kosher salt. Spread on a baking sheet; bake at 300° until toasted, 25 to 30 minutes. Let cool. Makes 2 cups.

3. ROSEMARY-OLIVE OIL CRACKERS Whisk 1½ cups flour, 1 tablespoon each chopped rosemary, chives and sesame seeds and 1 teaspoon each baking powder, kosher salt and cracked pepper. Stir in ½ cup water and ¼ cup olive oil. Knead until smooth on a floured surface; halve. Roll out until very thin (1/16 inch). Cut into 2-inch squares. Bake on parchment-lined baking sheets at 400° until golden, 12 to 15 minutes. Let cool. Makes 48.

4. TRUFFLE CRACKERS Make Rosemary-Olive Oil Crackers (No. 3), using only ½ teaspoon salt and omitting the pepper. Sprinkle with 1 teaspoon truffle salt before baking.

5. SPICY ROASTED PEPPERS Halve and seed 6 bell peppers (assorted colors); toss with 6 smashed garlic cloves, 3 tablespoons olive oil, 3 oregano sprigs and ¼ teaspoon each red pepper flakes and kosher salt on a baking sheet. Roast at 425° until charred, 35 minutes. Let cool, then peel. Slice and layer in jars; cover with olive oil. Refrigerate up to 2 weeks. Makes 3 cups.

6. SPICY MARINATED OLIVES Combine 1 pound pitted mixed olives, ½ cup olive oil, the zest of 1 lemon (in wide strips), 4 crumbled dried chiles de arbol, 4 bay leaves, 4 thyme sprigs, 1 teaspoon crushed coriander seeds and ½ teaspoon kosher salt. Refrigerate at least 4 hours and up to 1 week. Makes 4 cups.

7. PICKLED WINTER VEGETABLES Bring 1 cup each cider vinegar and water, ¼ cup sugar, 2 tablespoons kosher salt, 1 teaspoon each peppercorns, coriander seeds and mustard seeds and ¼ teaspoon turmeric to a boil. Pour over 3 cups sliced winter vegetables (such as beets and turnips). Let cool. Refrigerate at least 1 day and up to 2 weeks. Makes 4 cups.

8. PICKLED FENNEL Make Pickled Winter Vegetables (No. 7), omitting the turmeric and replacing the vegetables with sliced fennel; add ½ cup chopped dill and 1 sliced red jalapeño.

9. MARINATED FETA Cube 4 ounces good-quality feta and place in a small jar. Top with ¼ cup olive oil, ¼ teaspoon each red pepper flakes and dried mint, 3 wide strips lemon zest and 1 mint sprig. Refrigerate up to 5 days. Makes 1 cup.

10. BLUE CHEESE SPREAD Beat 8 ounces each cambozola cheese (rind removed) and cream cheese, ½ cup each sour cream and chopped walnuts, 1 tablespoon honey and a pinch each of cayenne and salt with a mixer. Transfer to jars and top with more walnuts. Refrigerate up to 5 days. Makes 2 cups.

11. PIMIENTO CHEESE SPREAD Pulse 8 ounces cream cheese with 2 cups shredded cheddar, ½ cup each mayonnaise and chopped pimientos and a pinch each of cayenne and salt in a food processor. Refrigerate up to 5 days. Makes 2 cups.

12. SMOKED SALMON PÂTÉ Beat 8 ounces cream cheese, ½ cup sour cream, 1 pound chopped smoked salmon, 1 minced red onion, the juice of 1 lemon and 2 teaspoons each brandy and hot sauce with a mixer until smooth. Refrigerate up to 3 days. Makes 2 cups.

13. CAVIAR DIP Beat 6 ounces cream cheese, ½ cup sour cream, 2 tablespoons each chopped dill, chives and lemon juice and ¼ teaspoon kosher salt with a mixer until smooth. Gently stir in 1 ounce rinsed lumpfish caviar. Transfer to jars; top with more caviar. Refrigerate up to 3 days. Makes 1½ cups.

FOOD STYLING: BRETT KURZWEIL; PROP STYLING: MORGAN LEVINE.

14. CHINESE CHILE VINEGAR Bring 1 cup rice vinegar, 8 each dried chiles de arbol and star anise pods, one 2-inch piece ginger (sliced) and 1 teaspoon Sichuan peppercorns to a boil. Let cool. Refrigerate at least 2 days and up to 2 weeks. Makes 1 cup.

15. FIG-BALSAMIC VINEGAR Bring 1¼ cups balsamic vinegar, 6 thyme sprigs, ½ cup chopped dried figs and 1 teaspoon black peppercorns to a simmer. Cook until the liquid is syrupy, 10 minutes. Let cool; strain. Refrigerate up to 2 weeks. Makes ¾ cup.

16. SPICY SESAME SALSA Toast 1 cup sesame seeds and ½ cup pepitas in a dry skillet over medium heat, 3 minutes. Transfer to a large bowl; let cool. Heat ⅓ cup olive oil in the skillet. Add 8 crushed dried chiles de arbol and 4 minced garlic cloves; fry 30 seconds. Add to the bowl along with 3 tablespoons red wine vinegar and 2 tablespoons brown sugar; stir until smooth. Season with salt. Let cool. Refrigerate up to 2 weeks. Makes 2 cups.

17. ANCHO BARBECUE SAUCE Heat 2 tablespoons vegetable oil in a saucepan over medium-low heat. Add ¼ cup each grated onion and ancho chile powder and 1 tablespoon minced garlic. Cook, stirring, until browned, 5 minutes. Add 2 cups tomato puree, ⅓ cup each dark brown sugar and cider vinegar, 1 tablespoon each Worcestershire sauce and dijon mustard and 1 teaspoon smoked sea salt; season with pepper. Simmer, stirring occasionally, until slightly thickened, about 15 minutes. Let cool. Refrigerate up to 1 month. Makes 1½ cups.

18. CARIBBEAN KETCHUP Sauté 1 chopped shallot and 1 pickled jalapeño in vegetable oil over medium heat until softened. Add 2 sliced bananas and one 6-ounce can tomato paste; cook until slightly browned, 5 minutes. Add 1 cup water, ½ cup brown sugar, ¼ cup cider vinegar and 1 tablespoon each rum and Worcestershire sauce. Simmer until thickened, 20 minutes. Let cool, then puree until smooth. Season to taste. Refrigerate up to 2 weeks. Makes 2 cups.

19. MARINARA SAUCE Heat 3 tablespoons olive oil in a pot over medium heat. Add 4 sliced garlic cloves; cook until softened, 1 minute. Crush two 28-ounce cans San Marzano tomatoes by hand; add to the pot along with 2 cups water and 3 bay leaves. Bring to a boil; reduce the heat and simmer until thickened, 40 minutes. Season to taste. Let cool. Refrigerate up to 1 week. Makes 6 cups.

20. SPICY PUTTANESCA SAUCE Make Marinara Sauce (No. 19), adding ½ cup roughly chopped black olives, 4 chopped anchovies, 2 tablespoons capers and ½ teaspoon red pepper flakes with the tomatoes. Stir 2 tablespoons chopped parsley into the finished sauce. Makes 7 cups.

21. SPICY ROSEMARY HONEY Bring 1 cup honey, 1 tablespoon jarred chopped Calabrian chiles and 1 rosemary sprig to a simmer, stirring. Let cool. Refrigerate up to 2 weeks. Makes 1 cup.

22. HERBED CROUTONS Toss 8 cups cubed white bread with ¼ cup olive oil, 1 teaspoon each chopped rosemary and thyme, ½ teaspoon grated lemon zest and ¼ teaspoon each red pepper flakes, kosher salt and pepper on a baking sheet. Bake at 400° until golden, 12 minutes. Let cool. Makes 8 cups.

23. TRUFFLE-HERB POPCORN SEASONING Combine ½ cup grated truffle pecorino cheese, 2 teaspoons each chopped rosemary and thyme, and 1 teaspoon cracked pepper. Refrigerate up to 5 days. Makes ½ cup. (To use: Toss with 10 cups hot salted popcorn and 2 tablespoons olive oil.)

24. ROAST CHICKEN RUB Combine ¼ cup paprika, 2 tablespoons kosher salt, 2 teaspoons each garlic powder, dried oregano and ground thyme, and 1 teaspoon pepper. Makes ½ cup.

25. MOROCCAN SEASONING BLEND Combine 2 tablespoons kosher salt, 1 tablespoon each ground cumin, coriander, cinnamon and paprika, 2 teaspoons each ground ginger and turmeric and 1 teaspoon cayenne. Makes ½ cup.

26. PEPPERCORN SALT RUB Combine ¾ cup kosher salt, ¼ cup each flaky sea salt and crushed mixed peppercorns and 1 teaspoon each granulated garlic, onion powder and paprika. Makes 1½ cups.

27. ROSEMARY SALT Pulse ½ cup kosher salt and ¼ cup fresh rosemary in a food processor until the rosemary is finely chopped. Transfer to a bowl and stir in ½ cup coarse sea salt, 1½ tablespoons crushed pink peppercorns and 8 dried chiles de arbol. Makes 1 cup.

28. INDIAN RICE SACHETS Wrap 1 cinnamon stick, 2 cardamom pods, 1 teaspoon turmeric, 2 dried chiles de arbol, 2 cloves and ½ teaspoon each coriander seeds, cumin seeds and mustard seeds in each of 6 squares of cheesecloth to make 6 sachets; tie with kitchen twine. (To use: Add 1 sachet to the water for every 1 to 2 cups uncooked rice.)

29. ITALIAN HERB BUTTER Pulse 2 sticks softened unsalted butter, ½ cup chopped parsley, ¼ cup grated parmesan, 4 anchovies, 1 garlic clove, the grated zest of 1 lemon, ½ teaspoon kosher salt and ¼ teaspoon red pepper flakes in a food processor. Refrigerate up to 1 week. Makes 1 cup.

30. ROASTED RED PEPPER BUTTER Pulse ½ cup jarred roasted red peppers with 1 tablespoon fresh thyme and ¾ teaspoon smoked paprika in a food processor until almost smooth. Add 2 sticks softened unsalted butter; pulse until combined. Season with salt and pepper. Refrigerate up to 1 week. Makes 1 cup.

31. LAYERED HERB-ROASTED PEPPER BUTTER Make Italian Herb Butter (No. 29) and Roasted Red Pepper Butter (No. 30); layer in jars. Refrigerate up to 1 week. Makes 2 cups.

32. CHOCOLATE-SPICE COOKIE BUTTER Pulse 1 sleeve chocolate graham crackers and 20 gingersnaps in a food processor until finely ground. Add 1 cup canned unsweetened coconut milk and 1 teaspoon each pumpkin pie spice and vanilla; pulse until smooth. Refrigerate up to 2 weeks. Makes 1½ cups.

33. RED VELVET COOKIE BUTTER Finely grind 1 cup crushed shortbread cookies in a food processor. Add 4 crumbled store-bought frosted red velvet cupcakes; pulse until smooth. Beat 8 ounces softened cream cheese, ½ cup confectioners' sugar, 3 tablespoons milk, 1 tablespoon lemon juice and 1 teaspoon vanilla with a mixer until smooth. Layer the cupcake mixture and cream cheese frosting in jars. Refrigerate up to 1 week. Makes 1½ cups.

34. CANDY CANE COOKIE DOUGH Whisk 1¼ cups flour with ½ teaspoon each baking soda and salt. Beat 1 stick softened butter and ½ cup each brown sugar and granulated sugar with a mixer until fluffy. Beat in 2 eggs and 2 teaspoons vanilla. Beat in the dry ingredients on low, then stir in 2 cups chocolate chips and 1 cup crushed candy canes. Refrigerate up to 3 days. (To bake: Scoop 1-inch balls onto parchment-lined baking sheets; bake at 350° until golden, 15 to 18 minutes. Makes 36.)

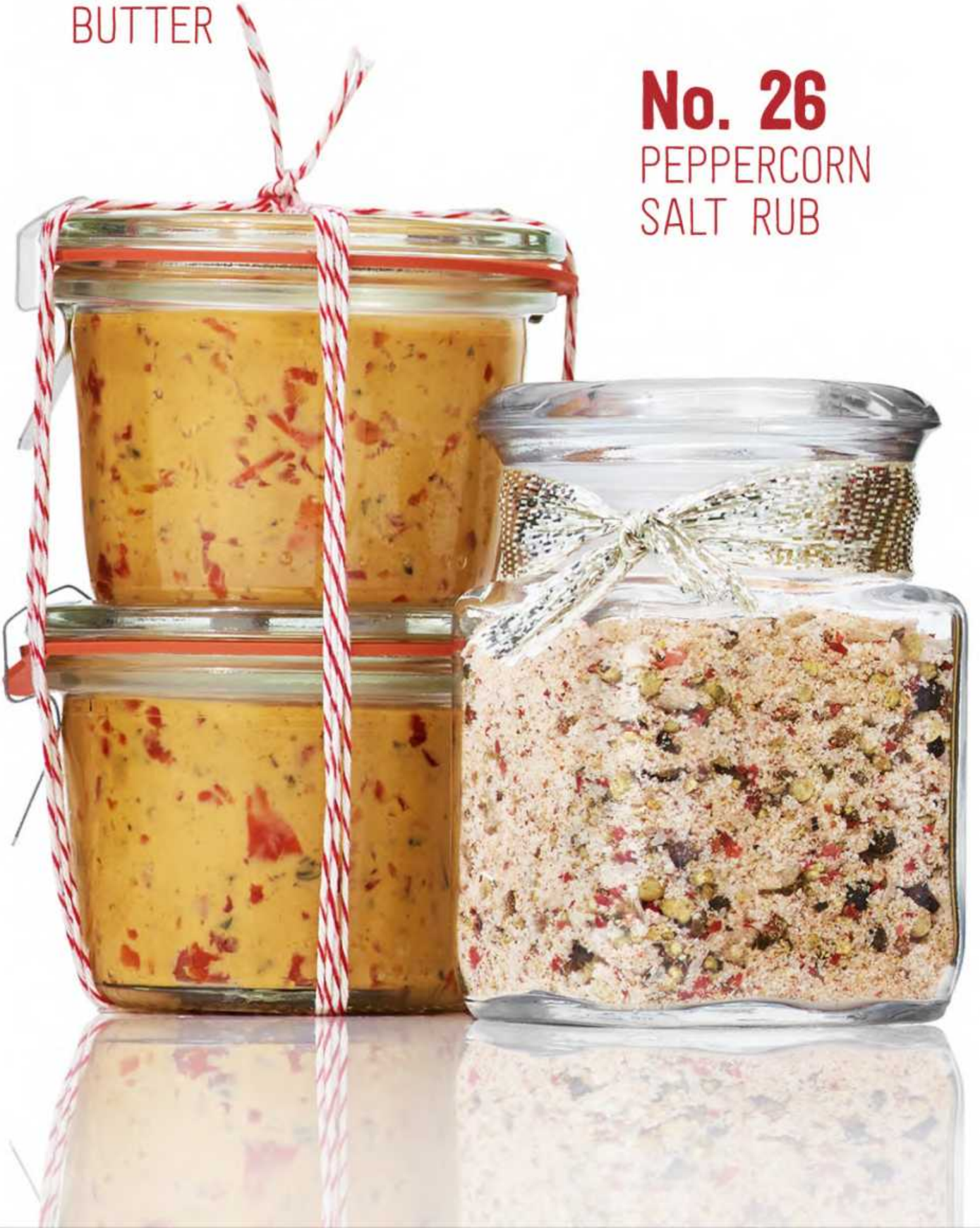
35. WHITE CHOCOLATE-CRANBERRY COOKIE DOUGH Make Candy Cane Cookie Dough (No. 34), replacing the chocolate chips with white chocolate chips and the candy canes with 1 cup each dried cranberries and chopped macadamia nuts. Refrigerate up to 3 days. (To bake: Scoop 1-inch balls onto parchment-lined baking sheets; bake at 350° until golden, 15 to 18 minutes. Makes 36.)

36. ESPRESSO HOT FUDGE Bring 1 cup heavy cream, 4 tablespoons butter, ⅓ cup each brown sugar and corn syrup and ¼ teaspoon kosher salt to a simmer. Whisk in 8 ounces chopped bittersweet chocolate and ¼ cup unsweetened cocoa powder, then 2 tablespoons instant espresso powder and 1 tablespoon vanilla. Let cool. Refrigerate up to 5 days. Makes 2 cups.

37. VANILLA-CARDAMOM SUGAR Toast 1 tablespoon cardamom pods in a dry skillet; let cool. Combine with 1 cup sugar and 1 split vanilla bean (seeds and pod). Rub the vanilla pod into the sugar. Let infuse at least 2 days or up to 1 month. Makes 1 cup.

No. 30
ROASTED
RED PEPPER
BUTTER

No. 26
PEPPERCORN
SALT RUB



38. MINI LEMON SCONES Pulse 2 cups flour, 3 tablespoons sugar, 2 teaspoons baking powder and ½ teaspoon salt in a food processor. Add 6 tablespoons diced cold butter; pulse to combine. Add 1 beaten egg, 1 cup heavy cream, ½ cup dried currants and 1 teaspoon lemon zest; pulse to combine. Pat until ½ inch thick on a floured surface. Cut out 1-inch rounds; sprinkle with turbinado sugar. Bake on a parchment-lined baking sheet at 425° until golden, 12 minutes. Makes 36.

39. LIME MACAROONS Whisk 3 egg whites with ½ cup sugar, the grated zest and juice of 1 lime, ½ teaspoon vanilla and a pinch of salt; fold in one 14-ounce bag sweetened shredded coconut. Drop tablespoonfuls onto an oiled baking sheet; pinch to form triangles. Bake at 325° until golden, 25 to 30 minutes. Makes 30.

40. CHERRY-PISTACHIO GRANOLA Toss 2½ cups rolled oats with 1 cup pistachios, ½ cup each sunflower seeds and unsweetened flaked coconut, ¼ cup each brown sugar, vegetable oil and maple syrup, 1 tablespoon unsweetened cocoa powder and ½ teaspoon kosher salt. Spread on a baking sheet; bake at 275°, stirring occasionally, until toasted, about 1 hour. Let cool. Stir in ¾ cup each chocolate chips and dried cherries. Makes 6 cups.

41. GRANOLA BAR BITES Make Cherry-Pistachio Granola (No. 40). Melt 4 tablespoons butter in a large pot with 4 cups mini marshmallows and 1 teaspoon vanilla, stirring, until smooth. Stir in the granola until well coated. Press into an 8-inch square baking dish. Let cool until firm. Cut into 1-inch squares. Makes 64.

42. FRUITY OATMEAL TOPPING Combine ½ cup turbinado sugar, ¼ cup each granulated sugar, raisins, dried blueberries and dried cranberries, 1 cinnamon stick, 1 tablespoon cinnamon, ¼ teaspoon nutmeg, the seeds from ½ vanilla bean and a pinch of salt. Makes 2 cups.

43. POWER OATMEAL TOPPING Make Fruity Oatmeal Topping (No. 42), adding ½ cup chopped almonds and ¼ cup each chia seeds and sunflower seeds. Makes 3 cups.

44. CRAN-APPLE SAUCE Bring 2 pounds chopped peeled apples, 1 cup cranberries, ½ cup water, 3 tablespoons each brown sugar and granulated sugar, ½ teaspoon grated orange zest and ¼ teaspoon each ground cardamom and cinnamon to a simmer over medium heat. Cover; cook until thickened, 20 minutes. Puree. Refrigerate up to 1 week. Makes 2 cups.

45. RUM RAISINS Combine 1 cup raisins with ¾ cup dark rum, ½ cup water, 1 split vanilla bean (seeds and pod), 1 broken cinnamon stick and 2 wide strips orange zest. Refrigerate at least 1 day and up to 1 week. Makes 2 cups.

46. BRANDIED PRUNES Bring 1 cup each sugar, water and brandy and the zest of 1 lemon (in wide strips) to a simmer. Add 2 cups prunes; cook 10 minutes. Add a pinch of nutmeg. Let cool. Refrigerate up to 2 weeks. Makes 4 cups.

47. LEMON-LAVENDER COCKTAIL SYRUP Simmer 2 cups water, 1¼ cups fresh Meyer lemon juice, 1 cup sugar and 1 teaspoon dried lavender until the sugar dissolves. Let cool, then strain. Refrigerate up to 1 week. Makes 3 cups. (To use: Mix with vodka or seltzer to taste.)

48. POM ROYAL COCKTAIL SYRUP Combine 1½ cups pomegranate juice with ½ cup crème de cassis and 6 wide strips orange zest. Refrigerate up to 1 month. Makes 2 cups. (To use: Add 2 tablespoons to a glass of champagne.)

49. CRANBERRY SHRUB Bring 8 cups water and one 10-ounce bag cranberries to a boil. Let cool; strain. Whisk ¾ cup sugar with ½ cup lemon juice and ¼ cup distilled white vinegar until dissolved; stir into the cranberry mixture. Refrigerate at least 2 days and up to 1 month. Makes 8 cups. (To use: Mix with equal parts seltzer.)

50. HOT TODDY SACHETS Wrap 1 cinnamon stick, 1 dried orange slice, 2 wide strips lemon zest, 2 pieces crystallized ginger and 1 whole clove in each of 6 squares of cheesecloth to make 6 sachets; tie with kitchen twine. (To use: Steep 1 sachet in 1 cup hot tea; add bourbon.)

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Weeknight Cooking

PHOTOGRAPHS BY **ANTONIS ACHILLEOS**



Try Italian wedding soup with turkey meatballs. See page 136.

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.



PORTOBELLO-CHICKPEA WRAPS

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 4 portobello mushroom caps
- 1 small red onion, halved and sliced
- 6 Campari or other small vine-ripened tomatoes, quartered
- 3½ tablespoons extra-virgin olive oil
- 2 teaspoons chopped fresh rosemary
- Kosher salt and freshly ground pepper
- 1 15-ounce can chickpeas, drained and rinsed
- 2 tablespoons balsamic vinegar
- 2 pieces lavash or other flatbread
- 4 slices reduced-fat muenster cheese (about 2 ounces), torn
- 2 tablespoons grated parmesan cheese
- 1 5-ounce package baby arugula (about 8 cups)

1. Preheat the oven to 425°. Toss the mushrooms, onion, half of the tomatoes, 1 tablespoon olive oil, the rosemary, ½ teaspoon salt and a few grinds of pepper on a rimmed baking sheet. Roast until the vegetables are tender, about 15 minutes. Slice the mushrooms.
2. Meanwhile, combine half of the chickpeas in a medium bowl with 1 tablespoon each olive oil and balsamic vinegar and smash with a fork. Season with salt and pepper. Spread on the lavash and top with the muenster and parmesan.
3. Drain any liquid from the vegetables; arrange lengthwise down the center of the lavash. Top each with 1 cup arugula, then roll up, starting with a long side. Arrange on a baking sheet; bake until toasted and the cheese melts, 5 minutes.
4. Whisk the remaining 1½ tablespoons olive oil and 1 tablespoon balsamic vinegar in a large bowl. Add the remaining tomatoes, chickpeas and arugula; season with salt and pepper and toss. Slice the wraps into quarters. Serve with the salad.

Per serving: **Calories** 400; **Fat** 17 g (**Saturated** 4 g); **Cholesterol** 10 mg; **Sodium** 630 mg; **Carbohydrate** 49 g; **Fiber** 7 g; **Protein** 15 g



ONION-AND-PEPPER PORK CHOPS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 4 thick center-cut pork chops (about 8 ounces each)
- 2 tablespoons all-purpose flour
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 2 bell peppers (1 green, 1 red), thinly sliced
- 1 large onion, thinly sliced
- 4 cloves garlic (2 chopped, 2 grated)
- 2 pepperoncini, chopped, plus 2 tablespoons of the brine
- 1 cup low-sodium chicken broth
- 4 tablespoons unsalted butter, at room temperature
- 1 loaf Italian bread, split lengthwise
- 2 tablespoons roughly chopped fresh parsley

1. Dust the pork chops on both sides with the flour; season with salt and pepper. Heat 2 tablespoons olive oil in a large skillet over high heat. Add the pork chops and cook until golden brown, 4 minutes. Flip; cook until lightly golden on the other side, 2 more minutes. Remove to a plate.
2. Reduce the heat to medium high; heat the remaining 1 tablespoon olive oil in the skillet. Add the bell peppers, onion, chopped garlic, pepperoncini, ½ teaspoon salt and a few grinds of pepper. Cook, stirring occasionally, until the vegetables are softened, 10 minutes. Stir in the pepperoncini brine and chicken broth. Return the pork to the skillet. Reduce the heat to medium low; cook, flipping the pork halfway through, until cooked through and the liquid is reduced, 5 minutes.
3. Meanwhile, preheat the broiler. Combine the butter, grated garlic and ¼ teaspoon salt; spread on the bread. Transfer to a baking sheet and broil until toasted, 1 minute. Slice the bread and sprinkle with the parsley. Serve with the pork chops and vegetables.

Per serving: **Calories** 690; **Fat** 44 g (**Saturated** 16 g); **Cholesterol** 185 mg; **Sodium** 530 mg; **Carbohydrate** 20 g; **Fiber** 3 g; **Protein** 52 g

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ROASTED HENS À L'ORANGE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 2 Cornish game hens (about 1½ pounds each)
- 1 teaspoon ground coriander
- Kosher salt and freshly ground pepper
- 4 tablespoons unsalted butter
- 1½ cups low-sodium chicken broth
- 2 thyme sprigs, plus 1 teaspoon chopped leaves
- 4 wide strips orange zest (removed with a vegetable peeler)
- 1 cup fresh orange juice (from about 3 oranges)
- 1 cup orzo
- 1 shallot, chopped
- ½ cup shredded carrots
- 2 tablespoons chopped fresh parsley

1. Preheat the oven to 425°; line a baking sheet with foil. Cut the hens in half with kitchen shears, cutting along one side of the breastbone; season with the coriander, 1 teaspoon salt and a few grinds of pepper. Heat 1 tablespoon butter in a large skillet over medium-high heat. Add the hens skin-side down; cook until golden, 4 minutes. Flip; cook until slightly golden, 2 more minutes. Transfer to the prepared baking sheet skin-side up. Bake until cooked through, 25 minutes.
2. Meanwhile, add the broth, thyme sprigs and orange zest and juice to the skillet. Bring to a boil, stirring. Reduce the heat to low; cook until thickened, 15 minutes. Season with salt and pepper. Set aside.
3. Heat 2 tablespoons butter in a medium skillet over medium-high heat. Add the orzo, shallot and chopped thyme. Cook, stirring occasionally, until the orzo is lightly toasted, 5 minutes. Add 2 cups water and ½ teaspoon salt; bring to a boil. Reduce the heat to medium low, cover and cook until the orzo is al dente, 12 minutes. Fluff the orzo; stir in the remaining 1 tablespoon butter, the carrots and parsley. Season with salt and pepper. Serve with the hens and the reduced sauce.

Per serving: **Calories** 990; **Fat** 61 g (**Saturated** 21 g); **Cholesterol** 375 mg; **Sodium** 670 mg; **Carbohydrate** 42 g; **Fiber** 2 g; **Protein** 67 g



BRATWURST RICE BAKE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons extra-virgin olive oil
- 8 ounces fully cooked beer bratwurst, cut into 2-inch chunks
- 1 8-ounce package sliced cremini mushrooms
- 2 stalks celery, cut into 1-inch pieces
- 1 carrot, cut into 1-inch pieces
- 1 bunch scallions, thinly sliced (white and green parts separated)
- 2 teaspoons chopped fresh thyme
- 1½ cups long-grain white rice
- 2½ cups low-sodium chicken broth
- ¼ cup half-and-half
- Kosher salt
- 1 cup grated Swiss cheese (about 4 ounces)

1. Preheat the oven to 400°. Heat the olive oil in a large ovenproof skillet over medium-high heat. Add the bratwurst, mushrooms, celery, carrot, scallion whites and thyme. Cook, stirring occasionally, until the mushrooms soften, about 4 minutes.
2. Add the rice and cook, stirring to coat, 1 minute. Add the chicken broth, half-and-half and 1 teaspoon salt. Bring to a simmer, then cover the skillet and transfer to the oven. Bake until the rice is tender, about 18 minutes.
3. Switch the oven to broil. Uncover the rice and sprinkle with the cheese. Broil until the cheese is browned and bubbling, about 2 minutes. Top with the scallion greens.

Per serving: **Calories** 690; **Fat** 38 g (**Saturated** 14 g); **Cholesterol** 75 mg; **Sodium** 900 mg; **Carbohydrate** 64 g; **Fiber** 2 g; **Protein** 25 g





CHEF'S SALAD WITH KALE

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 4 slices multigrain bread, cut into ½-inch cubes
- 2 tablespoons extra-virgin olive oil
- 1 cup grated dill havarti cheese (about 4 ounces)
- 1 bunch scallions, chopped
- ½ cup mayonnaise
- ⅓ cup chili sauce
- 1 cup chopped half-sour pickles, plus 1 tablespoon pickle juice
- 1 5-ounce container baby kale (about 8 cups)
- ½ head iceberg lettuce, cut into 1-inch pieces
- 1 pint cherry tomatoes, halved
- ½ pound deli-sliced roast beef, torn
- ½ pound deli-sliced roast turkey, torn

1. Preheat the oven to 400°. Make the croutons: Toss the bread cubes with the olive oil, cheese and half of the scallions on a rimmed baking sheet. Bake until the cheese melts, about 5 minutes. Use a spatula to flip and stir the croutons to coat in the melted cheese. Bake until golden brown and crisp, about 6 more minutes.
2. Meanwhile, make the dressing: Whisk the mayonnaise with the chili sauce, the remaining scallions, half of the pickles, and the pickle juice. Toss the kale and iceberg lettuce with half of the dressing in a large bowl. Divide among bowls and top with the tomatoes, roast beef, turkey, croutons and the remaining pickles. Serve with the remaining dressing.

Per serving: Calories 649; Fat 43 g (Saturated 12 g); Cholesterol 90 mg; Sodium 2,117 mg; Carbohydrate 34 g; Fiber 6 g; Protein 32 g

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NO PURCHASE NECESSARY TO ENTER OR WIN. The Ordinary Extraordinary Potato Recipe Contest. Beginning November 24, 2015, at 12:01 AM (ET) through January 15, 2016, at 11:59 PM (ET), go to www.foodnetmag.com/potatoes on a computer or wireless device and complete and submit the entry form, including your original recipe for an extraordinary potato dish, an explanation, in fifty (50) words or less, as to how you made an ordinary potato dish extraordinary, and between one (1) and three (3) original photographs of the finished product. One (1) Winner will receive two (2) VIP tickets to Food Network Magazine's signature event in NYC tentatively scheduled for March 2016 (ARV: $200/ticket for a TOTAL ARV: $400), round-trip coach air transportation to New York City (ARV: up to $550/person for a TOTAL ARV: $1,100) and hotel accommodations in or near New York City for two nights (ARV: $550/night for a TOTAL ARV: $1,100) and ground transportation to and from the airport in New York City and the hotel (ARV: $300). TOTAL ARV of prize: $2900. Winner's potato recipe may also be featured on the event menu and served at the event. Important Notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Open to legal residents of the 48 contiguous U.S. states (excluding Hawaii and Alaska), who have reached the age of majority in their state or territory of residence at time of entry. Void in Alaska, Hawaii, Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at www.foodnetmag.com/potatoes.



INDIAN SHRIMP WITH CAULIFLOWER

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

- 1 pound medium shrimp, peeled and deveined
- 2 teaspoons garam masala
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1 onion, diced
- 3 cloves garlic, chopped
- 3 tablespoons tomato paste
- 1 cup chopped fresh cilantro, plus more for topping
- 2 small russet potatoes (about 8 ounces each), peeled and diced
- 1 small head cauliflower, cut into florets (about 4 cups)
- 2 cups frozen peas, thawed
- 2 pieces naan or other flatbread, warmed and cut into wedges

1. Toss the shrimp with ½ teaspoon garam masala in a medium bowl; season with salt and pepper. Heat 1 tablespoon olive oil in a large pot or Dutch oven over high heat. Add the shrimp in a single layer and cook until the edges are golden, about 30 seconds per side. Remove to a plate with a slotted spoon; set aside.
2. Add the remaining 1 tablespoon olive oil to the pot, then add the onion and garlic. Cook, stirring occasionally, until the onion is lightly browned, 3 minutes. Stir in the tomato paste, the remaining 1½ teaspoons garam masala and the cilantro. Cook, stirring to coat, 30 seconds. Stir in 3¼ cups water and the potatoes. Cover, bring to a boil and cook 5 minutes, then uncover and add the cauliflower. Cook over medium-high heat, stirring occasionally, until the cauliflower is tender, about 10 minutes.
3. Stir in the shrimp and peas; simmer 3 minutes. Season with salt and pepper. Top each serving with more cilantro. Serve with the naan.

Per serving: Calories 430; Fat 11 g (Saturated 2 g); Cholesterol 145 mg; Sodium 960 mg; Carbohydrate 58 g; Fiber 10 g; Protein 28 g



CHEF'S SALAD WITH KALE AND POTATO CROUTONS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 12 ounces medium red-skinned potatoes, cut into ½-inch wedges
- 2 tablespoons extra-virgin olive oil
- Kosher salt
- ½ cup grated dill havarti cheese (about 2 ounces)
- 1 bunch scallions, chopped
- ½ cup mayonnaise
- ⅓ cup chili sauce
- 1 cup chopped half-sour pickles, plus 1 tablespoon pickle juice
- 1 5-ounce container baby kale (about 8 cups)
- ½ head iceberg lettuce, cut into 1-inch pieces
- 1 pint cherry tomatoes, halved
- ½ pound deli-sliced roast beef, torn
- ½ pound deli-sliced roast turkey, torn

1. Preheat the oven to 425°. Toss the potatoes with the olive oil on a rimmed baking sheet; season with salt. Bake until the potatoes are browned on the bottom, about 10 minutes. Remove from the oven, flip the potatoes and sprinkle with the cheese and half of the scallions. Return to the oven and continue baking until the potatoes are golden brown and crisp, 6 to 7 more minutes. Remove from the oven and toss to coat the potatoes in the melted cheese.
2. Meanwhile, make the dressing: Whisk the mayonnaise with the chili sauce, the remaining scallions, half of the pickles, and the pickle juice. Toss the kale and iceberg lettuce with half of the dressing in a large bowl. Divide among bowls and top with the tomatoes, roast beef, turkey, potatoes and the remaining pickles. Serve with the remaining dressing.

Per serving: Calories 580; Fat 37 g (Saturated 8 g); Cholesterol 85 mg; Sodium 2,070 mg; Carbohydrate 34 g; Fiber 5 g; Protein 30 g

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ORECCHIETTE WITH ARTICHOKES

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

Kosher salt
12 ounces orecchiette pasta
¼ cup extra-virgin olive oil, plus more for drizzling
1 10-ounce package frozen artichoke hearts, thawed
3 cloves garlic, thinly sliced
1 15-ounce can white beans, drained, rinsed and patted dry
1 15-ounce can cherry tomatoes
¼ teaspoon red pepper flakes
¾ cup roughly chopped fresh parsley
¼ cup grated parmesan cheese, plus more for topping
Freshly ground pepper

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve ¾ cup cooking water, then drain.
2. Meanwhile, heat 2 tablespoons olive oil in a large nonstick skillet over medium-high heat. Add the artichokes and season with salt. Cook, turning halfway through, until browned, about 5 minutes. Transfer to a plate.
3. Add the remaining 2 tablespoons olive oil, the garlic and beans to the skillet. Cook, stirring occasionally, until the garlic is golden, about 2 minutes. Stir in the cherry tomatoes, red pepper flakes and ½ teaspoon salt. Bring to a simmer; cook, stirring occasionally, until slightly thickened, about 3 minutes.
4. Add the pasta and the reserved cooking water to the skillet. Cook, stirring, until the pasta is coated, about 1 minute. Stir in the parsley, parmesan and artichokes; season with salt and pepper. Drizzle each serving with olive oil and top with more parmesan.

Per serving: **Calories** 570; **Fat** 18 g (**Saturated** 3 g); **Cholesterol** 1 mg; **Sodium** 410 mg; **Carbohydrate** 86 g; **Fiber** 11 g; **Protein** 20 g



PAN-FRIED HAKE WITH DILL POTATO SALAD

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

1 pound Yukon Gold potatoes (about 3), thinly sliced
Kosher salt
½ cup sour cream
¼ cup milk
3 tablespoons finely chopped fresh chives
3 tablespoons chopped fresh dill
2 tablespoons white wine vinegar
1 English cucumber, peeled and thinly sliced
Freshly ground pepper
¼ cup all-purpose flour
2 large eggs
2 tablespoons extra-virgin olive oil
4 6-ounce skinless hake or Pacific cod fillets

1. Put the potatoes in a medium saucepan and cover with water by 1 inch; season with salt. Bring to a boil, then reduce the heat and simmer until tender, about 5 minutes. Drain.
2. Whisk the sour cream, milk, chives, dill and vinegar in a large bowl. Add the potatoes and cucumber; gently fold to coat. Season with salt and pepper. Set aside.
3. Mix the flour, ½ teaspoon salt and ¼ teaspoon pepper in a medium bowl. Gently whisk the eggs in another medium bowl. Heat the olive oil in a large nonstick skillet over medium-high heat. Dredge the fish in the flour, shaking off the excess, then dip in the eggs. Add to the skillet and cook until golden and cooked through, about 4 minutes per side. Serve with the potato salad.

Per serving: **Calories** 420; **Fat** 16 g (**Saturated** 6 g); **Cholesterol** 195 mg; **Sodium** 720 mg; **Carbohydrate** 30 g; **Fiber** 2 g; **Protein** 35 g



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CREAMY PARMESAN RISOTTO WITH BACON AND WALNUTS

Recipe courtesy of *Grace Choi*

Active Time: 45 minutes • Total Time: 45 minutes



BALSAMIC VINEGAR REDUCTION

- 1 cup **Pompeian Balsamic Vinegar**
- 1 tablespoon agave or honey, optional

RISOTTO

- 6 cups vegetable stock
- ¼ cup **Pompeian Smooth Extra Virgin Olive Oil**
- ½ cup finely chopped shallots
- ¼ cup diced bacon
- 1½ cups arborio or Carnaroli rice
- Salt and freshly ground black pepper
- 2 ounces finely grated parmesan
- ½ cup chopped walnuts
- **Pompeian Robust Extra Virgin Olive Oil, for serving**

FOR THE BALSAMIC VINEGAR REDUCTION

Combine the Pompeian Balsamic Vinegar and agave in a saucepan and bring to a boil. Reduce to a simmer and cook, stirring occasionally until mixture is reduced by two-thirds (20–30 minutes). Cool completely.

FOR THE RISOTTO

BRING the vegetable stock to a simmer in a large pot; cover and keep warm on low heat. SET a saucepan over medium heat and add the Pompeian Smooth Extra Virgin Olive Oil. Add the shallots and bacon and cook, stirring occasionally, until the bacon has rendered much of its fat and the shallots are soft but not caramelized, about 8 minutes. ADD the rice and a good sprinkle of salt. Stir until the rice becomes almost translucent, about 3 minutes. Add 3 ladles (about 1 cup) of hot vegetable stock to the rice and stir slowly. ONCE the rice has absorbed all the stock, repeat with the remaining stock, adding the liquid in batches and stirring gently as it is absorbed. Continue until the rice is al dente, 20–25 minutes total. Stir in the grated parmesan and season with salt and pepper. PLATE and garnish with the chopped walnuts, a light drizzle of the Balsamic Vinegar Reduction and the Pompeian Robust Extra Virgin Olive Oil.



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TUSCAN PORK WITH FENNEL AND GRAPES

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 4 cups seedless red grapes (about 1 pound)
- 1 large bulb fennel, trimmed, halved and thinly sliced
- 3 cups cubed multigrain bread (about 4 ounces)
- 1 tablespoon extra-virgin olive oil
- 1½ teaspoons chopped fresh rosemary
- Kosher salt
- 1 large pork tenderloin (about 1½ pounds)
- Freshly ground pepper
- 1 tablespoon unsalted butter
- 1 tablespoon chopped fresh sage
- 1 shallot, chopped
- ¾ cup low-sodium chicken broth

1. Position racks in the upper and lower thirds of the oven; preheat to 425°. Combine the grapes, fennel, cubed bread and 1 teaspoon each olive oil, rosemary and salt in a large bowl; toss to coat. Spread on a rimmed baking sheet; roast on the upper oven rack until the grapes start to burst and the bread is golden, about 20 minutes. Set aside.
2. Meanwhile, slice the pork crosswise into 4 equal pieces. Turn each piece cut-side up and press with your hand to flatten slightly. Transfer to a large bowl and add 1 teaspoon olive oil and the remaining ½ teaspoon rosemary; season with salt and pepper and toss.
3. Heat the remaining 1 teaspoon olive oil in a medium ovenproof skillet over high heat. Add the pork and cook until browned, about 3 minutes per side. Add the butter, sage and shallot to the skillet. Cook until the shallot softens, about 1 minute.
4. Add the chicken broth to the skillet. Transfer to the bottom oven rack and roast until a thermometer inserted sideways into the pork registers 145°, about 10 minutes. Serve the pork with the grape-fennel mixture; pour the pan juices over the top.

Per serving: Calories 470; Fat 15 g (Saturated 5 g); Cholesterol 120 mg; Sodium 540 mg; Carbohydrate 46 g; Fiber 6 g; Protein 41 g



CRISPY CHICKEN WITH ROASTED BROCCOLI

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 2 large eggs
- 1 tablespoon dijon mustard
- 1 clove garlic, minced
- 2 teaspoons chopped fresh thyme
- Kosher salt and freshly ground pepper
- 4 skinless, boneless chicken breasts (about 6 ounces each)
- 1 1-pound bag broccoli florets
- 1 cup grape tomatoes (about 6 ounces)
- 2 tablespoons extra-virgin olive oil, plus more for frying
- 2 cups panko breadcrumbs
- 1 tablespoon cornstarch
- Cooked white or brown rice, for serving

Teach kids how to strip thyme sprigs: Pull down along the stem in the opposite direction of the leaves—they'll fall right off!

1. Position racks in the upper and lower thirds of the oven; preheat to 450°. Whisk the eggs, mustard, garlic, thyme, ½ teaspoon salt and a few grinds of pepper in a large bowl. Add the chicken and toss. Let sit 10 minutes.
2. Toss the broccoli, tomatoes, olive oil, ½ teaspoon salt and a few grinds of pepper on a rimmed baking sheet. Roast on the upper oven rack until the broccoli is tender and browned and the tomatoes burst, about 25 minutes.
3. Meanwhile, whisk the panko, cornstarch and ½ teaspoon salt in a shallow bowl. Remove the chicken from the marinade, letting the excess drip off, and dip in the panko mixture to coat completely.
4. Heat about ¼ inch of olive oil in a large ovenproof skillet over medium-high heat. Add the chicken and cook until golden brown, about 4 minutes per side. Transfer the skillet to the bottom oven rack; bake until the chicken is cooked through, about 2 minutes. Serve with the vegetables and rice.

Per serving: Calories 520; Fat 18 g (Saturated 4 g); Cholesterol 200 mg; Sodium 840 mg; Carbohydrate 41 g; Fiber 5 g; Protein 47 g

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MAMA'S BEST EVER SPAGHETTI & MEATBALLS

- 1½ lbs. lean ground beef
- ½ cup Italian seasoned dry bread crumbs
- 2 eggs
- 1 jar (1 lb. 8 oz.) **RAGÚ® Chunky Tomato Garlic and Onion Sauce**
- 12 ounces spaghetti, cooked and drained

Combine ground beef, bread crumbs, eggs and ½ cup Sauce in medium bowl; shape into 18 meatballs. Bring remaining Sauce to a boil over medium-high heat in 12-inch skillet. Gently stir in uncooked meatballs. Reduce heat to low and simmer covered, stirring occasionally, 20 minutes or until meatballs are done. Serve over hot spaghetti.

OVEN BAKED CHICKEN PARMESAN

- ¾ cup plain dry bread crumbs
- ½ tsp. Italian seasoning
- ¼ tsp. garlic powder
- 6 boneless, skinless chicken breast halves (about 2 lbs.)
- 1 egg, beaten
- 1 jar (1 lb. 8 oz.) **RAGÚ® Chunky Tomato Garlic and Onion Sauce**
- 1 cup shredded part-skim mozzarella cheese

Preheat oven to 400°. Combine bread crumbs, Italian seasoning and garlic powder in shallow dish. Dip chicken in egg, then crumb mixture; turn to coat. Arrange chicken in 13-x-9-inch baking dish. Bake 20 minutes. Pour Sauce over chicken; top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked.

CHICKEN & BROCCOLI ALFREDO WITH FETTUCCINE

- 1 Tbsp. butter
- 1½ lbs. boneless, skinless chicken breasts, cut into strips
- 1 jar (1 lb.) **RAGÚ® Classic Alfredo Sauce**
- 1 package (12 oz.) frozen broccoli florets, thawed
- 1 package (12 oz.) fettuccine pasta

Melt butter in large nonstick skillet over medium-high heat and cook chicken, in batches if necessary, stirring occasionally, until chicken is thoroughly cooked. Remove chicken and set aside. Stir Sauce and broccoli into same skillet. Bring to a boil over medium-high heat. Reduce heat to low and simmer covered, stirring occasionally, until broccoli is heated through, about 5 minutes. Stir in chicken and cook, stirring occasionally, until heated through, about 2 minutes. Serve over hot fettuccine and sprinkle, if desired, with grated Parmesan cheese.

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SKILLET TAMALE PIE

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- 2 tablespoons extra-virgin olive oil
- 1 small onion, chopped
- 1 pound lean ground beef
- 1 tablespoon chili powder
- Kosher salt and freshly ground pepper
- 1 15-ounce can chili beans (do not drain)
- 2 large eggs
- ½ cup sour cream, plus more for serving
- ½ cup yellow cornmeal
- ½ cup all-purpose flour
- ½ teaspoon baking powder
- 1 cup grated sharp cheddar cheese (about 4 ounces)

1. Position a rack in the upper third of the oven; preheat to 450°. Heat 1 tablespoon olive oil in a medium ovenproof skillet over medium-high heat. Add the onion and cook, stirring, until softened, about 3 minutes. Add the ground beef, chili powder and a pinch each of salt and pepper. Continue to cook, breaking up the beef with a wooden spoon, until browned, about 5 minutes. Remove from the heat and stir in the beans.

2. Whisk the eggs, sour cream and ½ cup water in a medium bowl. Add the cornmeal, flour, baking powder, the remaining 1 tablespoon olive oil, ¼ teaspoon salt and a few grinds of pepper; stir until smooth. Stir in ½ cup cheddar.

3. Pour the cornmeal mixture over the beef in the skillet; spread evenly. Transfer to the oven and bake until the topping is golden brown and firm, 20 to 22 minutes. Remove from the oven and top with the remaining ½ cup cheddar. Switch the oven to broil; broil until the cheese is browned and bubbling, 1 to 3 minutes. Serve with sour cream.

Per serving: Calories 690; Fat 37 g (Saturated 16 g); Cholesterol 210 mg; Sodium 870 mg; Carbohydrate 44 g; Fiber 7 g; Protein 41 g



ITALIAN WEDDING SOUP

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1 pound ground turkey
- ¼ cup part-skim ricotta cheese
- ¼ cup pesto
- ¼ cup grated parmesan cheese, plus more for topping
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon dried Italian seasoning
- 4 cups low-sodium chicken broth
- 1 head escarole (about 1 pound), tough outer leaves removed, roughly chopped
- 4 ounces ditalini pasta (about ¾ cup)
- Chopped fresh parsley, for topping

1. Preheat the broiler. Line a rimmed baking sheet with foil. Combine the ground turkey, ricotta, pesto, parmesan, ½ teaspoon salt and a few grinds of pepper in a large bowl. Mix with your hands until just combined. Form into 24 small meatballs (about 1 tablespoon each); transfer to the prepared baking sheet. Broil until lightly browned, 5 to 7 minutes.

2. Meanwhile, heat the olive oil in a medium Dutch oven or pot over medium-high heat. Add the onion, garlic, Italian seasoning and ½ teaspoon salt. Cook, stirring, until the onion is softened, about 3 minutes. Stir in the chicken broth, 2 cups water, the escarole and ditalini. Cover and bring to a boil, then partially uncover and reduce the heat to maintain a gentle simmer. Cook until the pasta is al dente, about 10 minutes.

3. Add the meatballs and simmer, uncovered, until warmed through, about 3 minutes. Season with salt and pepper. Drizzle each serving with olive oil and sprinkle with parmesan and parsley.

Per serving: Calories 520; Fat 28 g (Saturated 8 g); Cholesterol 90 mg; Sodium 650 mg; Carbohydrate 32 g; Fiber 5 g; Protein 39 g



the SCOOP

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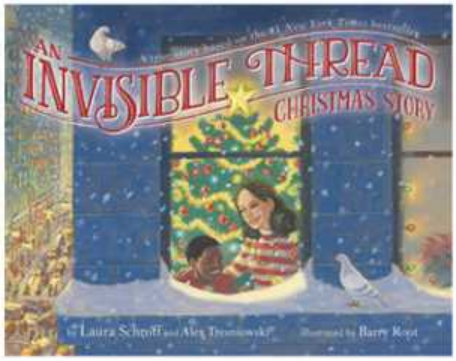
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- 1 peeled cucumber or lime wheel
- Ice cubes

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FESTIVE FIZZY APPLE CIDER

- 2 liters **SodaStream Red Apple Sparkling Water**
- 1 liter apple juice
- 1 orange, sliced with peel on
- 5 cinnamon sticks
- 1 piece ginger
- Ice cubes

Prepare the sparkling water: Fizz cold fresh water with SodaStream Sparkling Water Maker. Add SodaStream Red Apple Sparkling Water Mix according to the instructions on the bottle. Combine apple juice, orange slices, cinnamon and ginger in a medium pot and bring to a boil. Reduce heat and simmer for 30 minutes. Remove cider from stove and cool for 10 minutes. Fill glass with ice. Pour Red Apple Sparkling Water and apple cider into the glass over ice. Serve and enjoy!



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CHEESY BACON AND LEEK TOAST

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 4 slices bacon, chopped
- 1 leek (white and light green parts only), sliced and well rinsed
- Kosher salt and freshly ground pepper
- ½ cup milk
- 2 tablespoons unsalted butter, at room temperature
- 1 teaspoon mustard powder
- 2 cups grated extra-sharp cheddar cheese (about 8 ounces)
- 2 large egg yolks
- 1 teaspoon Worcestershire sauce
- 6 thick slices sourdough or other crusty bread
- 1 bunch watercress, trimmed
- 2 teaspoons red wine vinegar

1. Cook the bacon in a medium nonstick skillet over medium-high heat, stirring occasionally, until crisp, 6 to 8 minutes. Set aside 1½ teaspoons of the drippings. Add the leek to the skillet with the bacon and cook until softened, 3 minutes. Season with salt and pepper and set aside.
2. Combine the milk, 1 tablespoon butter and the mustard powder in a medium saucepan over medium heat and stir until the butter melts. Gradually add the cheese; whisk until melted and smooth but do not boil. (The sauce may look separated.) Add the egg yolks and cook, whisking, until slightly thickened, 3 to 5 minutes. Remove from the heat and stir in the Worcestershire sauce; season with salt and pepper.
3. Toast the bread and spread with the remaining 1 tablespoon butter; cut in half. Top with the bacon-leek mixture, then cover with the cheese sauce. Toss the watercress with the vinegar and the reserved drippings (rewarm if needed); season with salt and pepper. Serve with the toast.

Per serving: Calories 507; Fat 38 g (Saturated 19 g); Cholesterol 198 mg; Sodium 672 mg; Carbohydrate 21 g; Fiber 2 g; Protein 22 g



SLOW-COOKER BLACK BEAN SOUP WITH CHORIZO

ACTIVE: 30 min | TOTAL: 8½ hr | SERVES: 4

- 1 1-pound bag dried black beans (about 2 cups), picked over and rinsed
- 4 cups low-sodium chicken broth
- 2 tablespoons apple cider vinegar
- 1 yellow onion, chopped
- 1 green bell pepper, chopped
- 2 cloves garlic, minced
- 1 bay leaf
- 2 teaspoons ground cumin
- ½ teaspoon dried oregano
- Kosher salt and freshly ground pepper
- 2 fully cooked (not dried) smoked chorizo sausages (about 6 ounces), halved lengthwise and sliced ½ inch thick
- Hot sauce, chopped red onions, cubed avocado, pico de gallo and/or crumbled Cotija cheese and chopped fresh cilantro, for topping

1. Combine 2 cups water, the beans, chicken broth, vinegar, onion, bell pepper, garlic, bay leaf, cumin, oregano, 1½ teaspoons salt and a few grinds of pepper in a 6- to 8-quart slow cooker. Cover and cook on low until the beans are tender, about 8 hours.
2. Discard the bay leaf. Working in small batches, puree about half of the soup in a blender. Stir the pureed soup back into the slow cooker. Season with salt and pepper.
3. Cook the chorizo in a small nonstick skillet over medium heat, stirring occasionally, until lightly browned, about 5 minutes. Top each serving of soup with the chorizo and toppings.

Per serving: Calories 622; Fat 18 g (Saturated 6 g); Cholesterol 37 mg; Sodium 1,362 mg; Carbohydrate 75 g; Fiber 22 g; Protein 42 g



TOAST PHOTO: JUSTIN WALKER


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SPINACH-BACON STUFFED POTATOES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 4 small russet potatoes (about 8 ounces each)
- 1 red or green bell pepper
- 1 bunch scallions
- 3 slices bacon
- 8 cups packed baby spinach (about 8 ounces)
- Kosher salt and freshly ground pepper
- 1 cup shredded reduced-fat cheddar cheese (about 4 ounces)
- ¼ cup low-sodium chicken broth
- ¼ teaspoon hot sauce, plus more for serving
- 4 large eggs

WELLNESS TIP
Pile on the scallions: Just 1 stalk provides 43 percent of your recommended daily intake of vitamin K, key for cardiovascular health.

1. Preheat the oven to 425°. Pierce the potatoes a few times with a fork. Microwave until tender, about 12 minutes. Place directly on the oven rack and bake until the skin is crisp, about 10 minutes.
2. Meanwhile, chop the bell pepper and scallions. Cook the bacon in a nonstick skillet over medium heat, turning, until crisp, 8 to 10 minutes. Drain on paper towels, then chop. Add the bell pepper and all but 1 tablespoon of the scallions to the skillet. Cook, stirring occasionally, until tender, 4 minutes. Add the spinach, season with salt and pepper and cook until wilted, 5 minutes. Transfer the vegetables to a bowl; reserve the skillet.
3. Split the potatoes and scoop out half of the flesh from each; stir into the vegetables along with the cheese, broth, hot sauce and all but 1 tablespoon of the bacon. Season with salt and pepper. Spoon back into the potatoes. Set on a baking sheet and bake 5 minutes.
4. Return the skillet to medium-high heat; crack the eggs into the pan and season with salt and pepper. Cook until the whites are set, 5 minutes. Serve the eggs over the potatoes; top with the reserved scallions and bacon. Serve with more hot sauce.

Per serving: **Calories** 460; **Fat** 19 g (**Saturated** 9 g); **Cholesterol** 215 mg; **Sodium** 500 mg; **Carbohydrate** 51 g; **Fiber** 7 g; **Protein** 23 g



SLOW-COOKER CHINESE BARBECUE BEEF

ACTIVE: 30 min | TOTAL: 8 hr | SERVES: 4

- ¼ cup hoisin sauce
- ¼ cup honey
- 3 tablespoons ketchup
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon sambal oelek (or other Asian chili sauce)
- 1 2-pound boneless beef chuck roast, halved lengthwise
- 2 teaspoons Chinese five-spice powder
- Kosher salt and freshly ground pepper
- 4 carrots, cut into ½-inch pieces
- 1 turnip, peeled and cut into ½-inch pieces
- Cooked white rice, for serving (optional)
- Sliced scallions, for topping

1. Whisk ½ cup water, the hoisin sauce, honey, ketchup, soy sauce and sambal oelek in a medium bowl. Season the beef all over with the Chinese five-spice powder, salt and pepper. Combine the carrots and turnip in a 6- to 8-quart slow cooker. Add the beef and top with the hoisin mixture; turn to coat. Cover and cook on low until the beef is very tender, 7½ hours.
2. Remove the vegetables to a bowl using a slotted spoon. Shred the beef with two forks; stir in the sauce to coat. Serve the beef with the vegetables and rice; top with scallions.

Per serving: **Calories** 450; **Fat** 10 g (**Saturated** 4 g); **Cholesterol** 145 mg; **Sodium** 1,260 mg; **Carbohydrate** 39 g; **Fiber** 3 g; **Protein** 52 g

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Easy Sides



THYME-ROASTED CABBAGE

Cut 1 small **green cabbage** (outer leaves removed) into 4 wedges. Brush with melted **butter;** season with chopped **thyme, salt** and **pepper.** Lay each wedge on a thyme sprig on a parchment-lined baking sheet. Roast at 400° until the cabbage leaves are crisp, 25 to 30 minutes.



BLOOD ORANGE–MINT SALAD

Soak ¼ cup thinly sliced **red onion** in cold water 15 minutes; drain. Peel 3 **blood oranges** with a paring knife; slice into rounds. Toss with the onion, ½ cup **fresh mint** and ¼ cup **olive oil;** season with **salt** and **pepper.** Toss with 4 cups torn **Little Gem lettuce;** top with crumbled **feta.**



WARM LENTIL SALAD WITH BACON

Cook 2 slices chopped **bacon** in a saucepan; remove with a slotted spoon. Add 2 chopped **celery stalks,** 2 minced **garlic cloves** and 1 chopped **red onion;** sauté 4 minutes. Add 4 cups water and 1 cup **dried green lentils** (rinsed and picked over); simmer until tender, 30 minutes. Stir in 3 tablespoons **olive oil,** 2 tablespoons **sherry vinegar** and 1 tablespoon **grainy mustard;** season with salt and pepper. Top with the bacon, chopped **parsley** and chopped **roasted red peppers.**



SPICY GREEN BEANS WITH PEANUTS

Sauté 1 pound trimmed, halved **green beans** in **peanut oil** over high heat until browned, 5 to 6 minutes; remove. Add 1 tablespoon peanut oil, 2 minced **garlic cloves,** 2 teaspoons grated **ginger,** 6 **dried chiles de arbol** and ¼ cup chopped **peanuts;** cook 30 seconds. Add the green beans, 3 chopped **scallions** and 1 teaspoon each **sugar** and **Asian chili-garlic sauce;** toss to coat. Season with **salt** and **pepper.**

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INSIDE THE

Test Kitchen

Go behind the scenes of this issue.

Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen



THE SPICE IS RIGHT

We love using the Indian spice blend garam masala in cozy winter dishes. Toss it with chicken or potatoes before roasting, or try it in the shrimp dish on page 125. You can mix your own, and it makes a great gift.

GARAM MASALA

Toast 2 broken **cinnamon sticks** in a dry skillet over medium heat, 2 minutes. Add 1 tablespoon each **coriander seeds, cumin seeds** and **fennel seeds,** 1 teaspoon **black peppercorns,** 6 **cardamom pods,** 4 **cloves,** 2 to 3 **dried chiles de arbol** and 1 **bay leaf.** Toast, stirring, 2 minutes. Let cool, then grind in a spice grinder.

TOMATO SWAP

Consider keeping canned cherry tomatoes in your pantry: They add a great pop of color and flavor to a pasta sauce. When we first developed the sauce on page 129, we used sun-dried tomatoes and olive oil, but it was too greasy. We cut back on the oil and tried canned cherry tomatoes instead—they were perfect!



HOME FOR THE HOLIDAYS

We thought a lot about our families as we created recipes for this issue. Many of the dishes were inspired by childhood favorites.



The tamale pie on page 136 was a nod to the spicy beef chili that recipe developer **Melissa Gaman** (second from left) and her siblings ate when they lived in Dallas.



Rice bakes like the one on page 124 were a mainstay for recipe developer **Amy Stevenson** when she was growing up in Pittsburgh. She included beer bratwurst because her steelworker brother is a fan.



Test kitchen director **Claudia Sidoti** loved the duck à l'orange she ate with her family in New York's Catskill Mountains. Her version on page 124 calls for quick-cooking Cornish hens.

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Holiday Feasts



PHOTO: RYAN LIEBE; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAIGE HICKS.

Plan your big dinner! Find this rib roast with Brussels sprouts on page 178.



Giada's Christmas Grab Bag

The star gathers with her family for a casual meal and spirited gift swap.

For the longest time, Giada De Laurentiis thought the little man in the red suit handing out presents at her family's holiday table truly was Santa Claus. It was, in fact, her grandfather, movie producer Dino De Laurentiis, "but we didn't figure that out until so late," Giada says, laughing. Her grandfather passed away five years ago, but the Santa tradition lives on, with slight adaptations: These days, the red velvet sack is filled with fun gifts, and Jade, Giada's 7-year-old daughter, plays St. Nick. (When she first took on the role, at age 5, "she could barely hold the bag," Giada recalls.) Giada always prepares a few easy dishes, and everyone brings a gag gift for the grab bag. The most recent haul included a ukulele, a Slinky, a Rubik's Cube, a Magic 8 Ball and a coloring book for grown-ups. "Family time should be about creating great memories," Giada says, "no matter how silly."

Watch Giada make this meal on *Giada's Holiday Handbook*, November 29 at 11 a.m. ET.



"I like super-fun gifts for the grab bag. The holidays can cause a lot of stress, so I'm all for anything that's relaxing."



ROASTED FENNEL WITH PARMESAN

ACTIVE: 15 min | TOTAL: 1 hr | SERVES: 4 to 6

- ⅓ cup extra-virgin olive oil, plus more for the baking dish
- 4 large fennel bulbs, trimmed and cut horizontally into ⅓-inch-thick slices, fronds reserved
- 1 teaspoon kosher salt
- 1 teaspoon grated lemon zest
- 1 clove garlic, sliced
- ½ cup freshly grated parmesan cheese
- 2 tablespoons pomegranate seeds

1. Preheat the oven to 375˚. Lightly oil a 9-by-13-inch baking dish. Arrange the fennel in the dish. Sprinkle with the salt, lemon zest and garlic. Top with the parmesan cheese and drizzle with the olive oil.
2. Bake until the fennel is fork-tender and golden brown, about 45 minutes. Chop enough fennel fronds to equal 2 teaspoons, then sprinkle over the roasted fennel along with the pomegranate seeds.

CREAMY LOBSTER LINGUINE

ACTIVE: 20 min | TOTAL: 30 min | SERVES: 6

- 3 tablespoons extra-virgin olive oil
- 2 slices bacon, chopped
- 3 shallots, minced
- 2 cloves garlic, chopped
- ¼ teaspoon red pepper flakes
- ½ teaspoon kosher salt
- 2 cups tomato puree
- ¼ cup heavy cream
- 1 pound linguine
- ¼ cup freshly grated parmesan cheese, plus more for garnish
- 1 cup baby arugula, roughly chopped
- ¼ cup fresh tarragon, roughly chopped
- ½ cup fresh basil, roughly chopped, plus more for garnish
- 1 cup frozen peas, thawed
- 2 1½-pound lobsters, steamed, meat removed and roughly chopped

1. Heat a large straight-sided skillet over medium heat. Add the olive oil and bacon and cook 8 minutes, or until the bacon is beginning to crisp. Add the shallots, garlic and red pepper flakes and cook an additional 3 minutes, or until fragrant. Add the salt, tomato puree and heavy cream and stir to combine. Reduce the heat to low and simmer 5 minutes.
2. Bring a large pot of salted water to a boil. Cook the linguine 1 minute less than the suggested cooking time, about 10 minutes.
3. Using tongs, remove the pasta from the water and add directly to the pan with the sauce. Sprinkle the cheese directly on the naked pasta and then toss to coat in the sauce. Add up to 1 cup of pasta water, as needed, to loosen the sauce. Stir in the arugula, tarragon, basil, peas and lobster and simmer an additional minute, or until everything is heated through. Garnish with additional parmesan and basil, if desired.





"I keep the party intimate. When it's a small gathering, I can chitchat and really catch up with my family."





"The spritz is for grown-ups, and kids drink pink lemonade with club soda so they can have something sparkling, too."





CITRUS-BERRY VERMOUTH SPRITZ

ACTIVE: 5 min | TOTAL: 5 min | SERVES: 4

- 8 ounces rosé citrus vermouth (such as Lillet)
- 8 ounces club soda
- 8 berries (raspberries, blueberries and/or blackberries)
- 4 berry ice cubes (freeze individual berries in water in an ice cube tray)
- Fresh mint leaves

In a pitcher, combine the rosé vermouth with the club soda. Divide among 4 glasses along with the berries and the berry ice cubes. Give the mint leaves a rub and add to each glass.







Giada closes her eyes and reaches in for her gift.

CHOCOLATE-ALMOND CHEESECAKE

ACTIVE: 30 min | TOTAL: 2½ hr (plus chilling)
SERVES: 8 to 10

FOR THE CRUST

- 2 cups crushed chocolate graham crackers or wafers
- ½ cup sliced almonds
- 7 tablespoons unsalted butter, melted
- ¼ teaspoon salt

FOR THE TOPPING

- 1 cup packed light brown sugar
- ½ cup all-purpose flour
- ½ cup sliced almonds
- 5 tablespoons unsalted butter, at room temperature
- Confectioners' sugar, for garnish (optional)

FOR THE FILLING

- 2 8-ounce packages cream cheese, at room temperature
- 1 cup full-fat Greek yogurt, at room temperature
- ½ cup granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon pure almond extract
- ½ teaspoon pure vanilla extract
- ¼ teaspoon salt
- 1 cup semisweet chocolate chips, melted and cooled

1. Make the crust: Preheat the oven to 350°. Add the chocolate graham crackers and the almonds to the bowl of a food processor. Process until finely chopped. Add the butter and salt and process again until it is the consistency of wet sand. Press the crust into the bottom of a 9-inch springform pan and refrigerate until ready to use.

2. Make the topping: In a small bowl, combine the brown sugar, flour and almonds. Using your fingers, work in the butter until it is the texture of a crumble topping. Set aside.

3. Make the filling: Place the cream cheese, yogurt and granulated sugar in a large bowl. Using a hand mixer, beat the ingredients on medium speed for 3 minutes, or until the mixture is light and fluffy, scraping down the sides with a rubber spatula as needed. Add the eggs, almond extract, vanilla extract and salt and beat another minute on medium. Reduce the speed to low and beat in the melted chocolate until combined.

4. Pour the filling over the crust and sprinkle evenly with the crumble topping. Bake in the preheated oven for 45 minutes, or until the center of the cake is just set. Allow the cake to cool to room temperature, then refrigerate until completely chilled. Serve cold. Dust with confectioners' sugar, if desired.

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f Total Distribution (Sum of 15c and 15e): 1,650,509

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i Percent Paid (15c divided by 15f times 100): 85.17%

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f Total Distribution (Sum of 15c and 15e): 1,615,409

g Copies not Distributed: 622,879

h Total (Sum of 15f and g): 2,238,288

i Percent Paid (15c divided by 15f times 100): 84.39%

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d. Percent Paid and/or Requested Circulation (Both Print & Electronic Copies) 85.44%

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6 *An Invisible Thread Christmas Story* by Laura Schroff, and crystal ornament	7 *Down South Cookbook*, compliments of LouisianaTravel.com	8 Holiday Gift Package from Bob's Red Mill	9 Food Network Magazine Notebook Set	10 Food Network Magazine Eco-Friendly Bag	11 Food Network Magazine Apron	12 Prepare floors for holiday traffic with Bona PowerPlus™ Deep Cleaner
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Mix & Match Latkes

Fry up a new potato pancake!

PHOTOGRAPHS BY **CON POULOS**



CELERY ROOT LATKES WITH PEPPERS AND CORN

SWEET POTATO–CARROT LATKES WITH CHIVES

PARSNIP–SWEET POTATO LATKES WITH KALE

BEET LATKES WITH GARLIC

POTATO-SCALLION LATKES WITH ROSEMARY

1

Choose Your Base

You'll need 1 to 1¼ pounds total of the following (pick up to three kinds); at least half should be Yukon Gold or russet potatoes.



Yukon Gold or russet potatoes



Sweet potatoes



Carrots



Celery root



Parsnips

2

Pick Your Mix-Ins

Prepare up to 1 cup total of any of the following (choose up to two kinds).



Mushrooms, chopped



Beets, peeled and shredded



Frozen artichoke hearts, thawed and chopped



Kale, finely chopped



Bell pepper, chopped



Roasted red peppers, chopped



Celery, sliced



Frozen corn, thawed

3

Prepare the Latkes

Peel and grate the base vegetables into a large colander set over a bowl. Grate 1 small onion into the colander; toss with 1 teaspoon kosher salt and ½ teaspoon pepper. Firmly squeeze the vegetables to extract as much liquid as possible. Blot dry with paper towels, transfer to a large bowl and add your mix-ins.

4

Add Seasonings

Stir in 1 to 2 teaspoons total of the following (choose up to two kinds).

- Curry powder
- Ground cumin
- Ground coriander
- Hot sauce
- Whole-grain mustard
- Garlic, minced
- Red pepper flakes (use ¼ to ½ teaspoon)
- Za'atar (Middle Eastern spice blend)
- Scallions, chopped (use 2 to 4 tablespoons)
- Fresh thyme, rosemary or sage, chopped
- Fresh parsley, chives or dill, chopped (use 2 to 4 tablespoons)
- Lemon zest, finely grated

5

Make the Latkes

Add 1 beaten egg and ⅓ cup matzo meal or flour to the bowl; stir until combined. Form into 12 tightly packed 2-inch latkes (about ¼ cup each); transfer to a paper towel–lined baking sheet. Heat ¼ inch chicken fat or vegetable oil in a large nonstick skillet over medium heat. Fry the latkes in batches until golden brown and crisp, 4 to 5 minutes per side. Keep warm in a 250° oven while you make the rest.

6

Choose Your Topping

- Sour cream
- Applesauce
- Prepared horseradish
- Honey mustard
- Mango chutney
- Ranch dressing

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAIGE HICKS.

Amazing Glaze

Dress up your holiday ham: We created six great flavor combinations.

PHOTOGRAPHS BY
CON POULOS



Try this mustard-orange glazed ham, or choose another glaze from the next page.

BASIC GLAZED HAM

ACTIVE: 30 min | TOTAL: 5 hr 15 min | SERVES: 12 to 14

1 10- to 12-pound fully cooked bone-in half ham, shank or butt portion
Glaze ingredients (see recipes, right)

1. Let the ham sit at room temperature, 1 hour.
2. Position an oven rack in the lowest position; preheat to 350˚. Trim off any skin from the ham, leaving a ½-inch layer of fat. Score the fat with a sharp knife in a 1-inch crosshatch pattern without cutting through to the meat. Place the ham, fat-side up, on a rack in a large roasting pan.
3. Pour 2 cups water into the pan; tent the pan with foil. Bake until a thermometer inserted into the ham registers 110˚, 2 to 2½ hours, adding another 1 cup water to the pan if the liquid evaporates. Remove from the oven and uncover.
4. While the ham is baking, prepare the glaze (see recipes, right).
5. Whisk ¼ cup of the pan juices into the glaze. Brush the ham with about half of the glaze. Return to the oven and continue baking, brushing with the glaze twice more, until the glaze is caramelized and the thermometer registers 140˚, 1½ to 2 more hours.
6. Transfer the ham to a cutting board or platter; let rest 15 to 20 minutes. Strain the remaining pan juices into a saucepan and boil until slightly syrupy. Spoon the reduced pan juices over the ham. Serve with any remaining glaze.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAIGE HICKS.



MUSTARD-ORANGE

Before baking, arrange halved orange slices all over the ham, securing with cloves. For the glaze, whisk ¾ cup light brown sugar, ½ cup dijon mustard and the juice of 2 oranges.

PINEAPPLE-RUM

Before baking, arrange thinly sliced pineapple all over the ham, securing with cloves. For the glaze, simmer 2 cups pineapple juice over medium heat until syrupy, 7 to 8 minutes. Whisk in 1 cup pineapple preserves, ¼ cup dark rum, 1 teaspoon mustard powder and ½ teaspoon each ground cloves, allspice and coriander.

POMEGRANATE-JALAPEÑO

For the glaze, simmer 2 cups pomegranate juice over medium heat until syrupy, 7 to 8 minutes. Whisk in ¼ cup spicy mustard, 2 tablespoons red wine vinegar, 1 tablespoon chili powder and 1 tablespoon jalapeño hot sauce. Brush on the ham as directed, sprinkling with 2 teaspoons chili powder before returning to the oven. Add 1 cup pomegranate seeds and 1 diced jalapeño to the reduced pan juices.

CRANBERRY-MAPLE

For the glaze, boil 2 cups cranberries, 1 cup cranberry juice and ¾ cup pure maple syrup with 4 thyme sprigs and 1 cinnamon stick over medium heat until syrupy, about 10 minutes. Remove from the heat and stir in 1 tablespoon chopped thyme.

GINGER-JUNIPER

Before baking, add 2 teaspoons juniper berries and 1 teaspoon black peppercorns to the water in the roasting pan. For the glaze, simmer 1 cup ginger preserves, ½ cup dry vermouth and 3 tablespoons champagne vinegar over medium heat until syrupy, 4 to 5 minutes. Brush onto the ham as directed, sprinkling with 2 teaspoons crushed juniper berries and 1 teaspoon crushed peppercorns before returning to the oven.

ROSEMARY-HONEY MUSTARD

Before baking, add 4 rosemary sprigs to the water in the roasting pan. For the glaze, boil ½ cup each whole-grain mustard, honey and dry white wine over medium heat until syrupy, 3 to 4 minutes. Remove from the heat; stir in 1 tablespoon chopped rosemary.



SAUSAGE CORNBREAD STUFFING

INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)
2 cups celery, chopped
1 cup onion, finely chopped
4 cups cornbread, toasted & chopped
¼ cup fresh parsley, chopped
1 tsp. poultry seasoning
1 cup chicken broth
1 egg, lightly beaten
½ cup pecans, chopped (optional)

DIRECTIONS:

1. **PREHEAT** oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8–10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
2. **ADD** cornbread, parsley and seasoning; mix lightly. Add in broth, egg and mix until blended. Stir in pecans.
3. **SPOON** into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.

PREP TIME: 20 min. **COOK TIME:** 45 min.
COOK'S TIP: To toast cornbread, bake at 400°F for 10 min.

SHARE YOUR FAVORITE SAUSAGE RECIPE, AND THE STORY BEHIND IT, USING **#JDFAMILYTABLE** AND YOU COULD BE FEATURED.

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A Christmas Dinner

Prosciutto Persimmons

Spinach-Artichoke Soup

Rosemary-Salted Standing Rib Roast

Glazed Brussels Sprouts and Potatoes

PHOTOGRAPHS BY **RYAN LIEBE**

FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAIGE HICKS.



PROSCIUTTO PERSIMMONS

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 8

2 ripe Fuyu persimmons
Kosher salt and freshly ground pepper
8 thin slices prosciutto (about 2½ ounces), cut in half crosswise
16 small fresh basil leaves
1½ ounces aged provolone, cut into 16 small pieces
Extra-virgin olive oil, for drizzling
White balsamic vinegar, for drizzling

1. Trim the stem end of the persimmons, then slice each into 8 wedges. Season with salt and pepper.
2. Lay out a piece of prosciutto. Top with a persimmon wedge, basil leaf and piece of provolone; roll up. Repeat with the remaining ingredients. Arrange on a platter; drizzle with olive oil and vinegar and season with pepper.

SPINACH-ARTICHOKE SOUP

ACTIVE: 25 min | TOTAL: 45 min | SERVES: 8

- 2 tablespoons unsalted butter
- 1 medium leek (white and light green parts only), halved, thinly sliced and well rinsed
- 1 stalk celery, chopped
- Kosher salt and freshly ground pepper
- 1½ teaspoons chopped fresh thyme
- 1 clove garlic, crushed
- 2 tablespoons all-purpose flour
- 3 cups low-sodium chicken broth
- 1 9-ounce package frozen artichoke hearts, thawed
- 1 bay leaf
- Zest of ½ lemon (removed with a vegetable peeler)
- ½ cup plus 2 teaspoons heavy cream
- 3 ounces baby spinach
- 1 cup fresh parsley
- ¼ cup plus 2 tablespoons crème fraîche
- Chopped fresh chives, for topping

1. Melt the butter in a medium Dutch oven or pot over medium heat. Add the leek and celery; season with salt and pepper. Cook, stirring occasionally, until the leeks are wilted, about 5 minutes. Add the thyme and garlic, then sprinkle in the flour. Cook, stirring, until the vegetables are coated with flour, 1 to 2 minutes.

2. Add the chicken broth, artichokes, bay leaf and lemon zest to the pot and bring to a simmer. Cook until the vegetables are very tender, 10 to 12 minutes. Stir in ½ cup heavy cream and the spinach; cook until the spinach is wilted, about 4 minutes. Remove the bay leaf and lemon zest.

3. Working in small batches, transfer the soup to a blender and puree with the parsley and ¼ cup crème fraîche until smooth. Return to the pot, season with salt and reheat.

4. Combine the remaining 2 tablespoons crème fraîche and 2 teaspoons heavy cream. Ladle the soup into small glasses; top with the thinned crème fraîche and chives.



ROSEMARY-SALTED STANDING RIB ROAST

ACTIVE: 35 min | TOTAL: 3 hr | SERVES: 8 to 10

- 1 4-rib standing beef rib roast (9 to 10 pounds), bones frenched by the butcher
- 3 cloves garlic, thinly sliced
- Kosher salt
- 1 tablespoon black peppercorns
- 3 sprigs rosemary, leaves stripped (about ⅓ cup leaves)
- 2 bay leaves
- 3 tablespoons extra-virgin olive oil

1. Remove the beef from the refrigerator about 30 minutes before roasting. Set a roasting pan on the lowest oven rack; preheat the oven to 425°. Using a paring knife, make deep slits all over the roast and between each of the ribs; insert a garlic sliver into each slit and poke it just beneath the surface. Grind 2 tablespoons salt, the peppercorns, rosemary and bay leaves in a spice grinder (or crush and finely chop with a knife). Combine with the olive oil and rub all over the roast.

2. Carefully place the roast in the hot roasting pan fat-side up (bones on the bottom). Roast until an instant-read thermometer inserted into the thickest part registers 120° for medium rare, 1 hour 50 minutes to 2 hours. Transfer the roast to a platter or cutting board, tent loosely with foil and let rest 30 minutes before carving.

CARVING TIPS



Position the roast so the bones are pointing up. Using a chef's knife, remove the bones in one piece, then thinly slice the meat against the grain.

ILLUSTRATIONS: ALAN WITSCHONKE.



GLAZED BRUSSELS SPROUTS AND POTATOES

ACTIVE: 25 min | TOTAL: 45 min | SERVES: 8

Kosher salt
2 pounds baby red-skinned potatoes
2 red onions, cut into 1-inch wedges
2 pounds small Brussels sprouts, trimmed, tough outer leaves removed
1 stick unsalted butter
1 tablespoon chopped fresh thyme
1 tablespoon white wine vinegar
1 tablespoon honey
Freshly ground pepper
¼ cup chopped fresh parsley

1. Bring a large pot of salted water to a boil. Add the potatoes and cook until tender, about 15 minutes, adding the red onions during the last 4 minutes of cooking. Remove with a slotted spoon; blot dry with paper towels.
2. Prepare a large bowl of ice water. Return the pot of water to a boil; add the Brussels sprouts and cook until tender, 6 to 7 minutes. Drain and immediately transfer to the ice water. Stir a few times until cooled, then drain the Brussels sprouts; blot dry with paper towels. (The vegetables can be prepared to this point up to 2 hours ahead; cover and refrigerate.)
3. Melt the butter in a large skillet over medium heat. Add the thyme, vinegar and honey and bring to a simmer. Add the vegetables and toss until glazed and heated through, about 3 minutes, adding a few tablespoons of water if necessary. Season with salt and pepper and toss with the parsley.

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Holiday Sweets

PHOTOGRAPH BY **JEFF HARRIS**



Jiggle All the Way

Serve a new kind of bubbly at your holiday party: these gelatin desserts! Simmer 1 cup sparkling wine with ¼ cup sugar, stirring until the sugar dissolves. Pour the rest of the bottle of wine (about 2 cups) into a bowl and add two ¼-ounce packets unflavored gelatin powder. Let stand 1 minute, then add the hot wine mixture and whisk until dissolved. Divide among 6 flutes and chill until set, about 4 hours. Top with whipped cream.

FOOD STYLING: BRETT KURZWEIL



SOMETHING
Sweet To delight



SOMETHING
SPICY TO EXCITE



Something
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THE magic OF Meringue

Turn four basic ingredients into beautiful winter-white treats.

PHOTOGRAPHS BY **RYAN DAUSCH**

FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: MARINA MALCHIN.



Clouds

Make Basic Meringue (see left). Scoop 6 large mounds of meringue (¾ cup each) onto the baking sheets, leaving space between each. Using the back of a spoon, pull up the meringue to form swoops and spikes on each mound. Sprinkle with coarse sugar. Bake at 250° until dry and crisp, 4 to 5 hours. Let cool.

BASIC MERINGUE

ACTIVE: 15 min | TOTAL: 3 to 5 hr | MAKES: 4 cups meringue

- 4 large egg whites, at room temperature
- ½ teaspoon cream of tartar
- ¼ teaspoon salt
- 2¼ cups confectioners' sugar

1. Position racks in the upper and lower thirds of the oven; preheat to 250°. Line 2 baking sheets with parchment paper.

2. Beat the egg whites, cream of tartar and salt in a large clean dry bowl with a mixer on medium speed until foamy. Increase the speed to medium high and beat until thick and opaque, about 1 more minute. Gradually add the confectioners' sugar, about ¼ cup at a time, and beat until stiff shiny peaks form, about 5 more minutes.

3. Scoop or pipe the meringue into desired shapes and bake as directed (see recipes at right and on pages 190 to 193). Let cool completely on the baking sheets. Store in an airtight container in a dry place for up to 1 week.

Sandwiches

Make Basic Meringue (see page 188). Transfer to a pastry bag fitted with a large flat or star tip. Pipe about seventy 1-inch disks on the baking sheets, leaving space between each. Bake at 250° until dry and crisp, about 3 hours. Let cool. Sandwich with seedless jam or lemon curd.



Lollipops



Make Basic Meringue (see page 188). Transfer to a pastry bag fitted with a large star tip. Pipe twenty-four 2½-inch disks on the baking sheets, leaving space between each. Sprinkle with coarse sugar and/or silver nonpareils; bake at 250° until dry and crisp, 3 to 4 hours. Let cool. For the filling, combine one 11-ounce bag white chocolate chips with 1 tablespoon coconut oil or shortening in a microwave-safe bowl; microwave, stirring every 30 seconds, until melted. Sandwich some white chocolate and a lollipop stick between 2 cookies; repeat to make 12 lollipops. Let set.



Kisses

Make Basic Meringue (see page 188). Transfer to a pastry bag fitted with a large round tip. Pipe about seventy 1-inch drops on the baking sheets, pulling the bag up to form a peak; leave space between each. Bake at 250° until dry and crisp, about 3 hours. Let cool. Combine one 11-ounce bag white chocolate chips with 1 tablespoon coconut oil or shortening in a microwave-safe bowl; microwave, stirring every 30 seconds, until melted. Dip the bottoms of the meringues into the white chocolate, then dip in red sanding sugar; let set on parchment.



Poinsettias

Make Basic Meringue (see page 188). Transfer the meringue to a pastry bag fitted with a star tip. Pipe ½-inch drops that are just touching to form about twenty-four 2- to 3-inch cookies. Bake at 250° until dry and crisp, 3 to 4 hours. Let cool.

Nests

Make Basic Meringue (see page 188). Transfer the meringue to a pastry bag fitted with a large round tip. Pipe eight 3-inch disks on the baking sheets, then pipe around the edge of the disks to create 2-inch-high sides. Bake at 250° until dry and crisp, about 3 hours. Let cool. For the filling, whisk 8 ounces mascarpone with ¼ cup confectioners' sugar, then whisk in 1 cup cold heavy cream until soft peaks form. Spoon into the meringue nests; top with sugar pearls (pictured) or sprinkles.





O Christmas Cake!

This cranberry-topped layer cake is a festive showstopper.

PHOTOGRAPH BY **RYAN LIEBE**



FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAIGE HICKS.

CHOCOLATE ALMOND CAKE WITH SUGARED CRANBERRIES

ACTIVE: 1 hr | TOTAL: 4 hr | SERVES: 10 to 12

FOR THE SUGARED CRANBERRIES
- 1½ cups granulated sugar
- 2 cups cranberries, thawed if frozen
- ½ teaspoon ground cardamom

FOR THE CAKE
- Cooking spray
- 2 cups all-purpose flour
- ½ cup almond flour
- 1½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground allspice
- ½ teaspoon ground cardamom
- ¾ cup unsweetened Dutch-process cocoa powder
- 3 large eggs
- 2 cups granulated sugar
- 1 cup buttermilk
- ½ cup vegetable oil
- 2 teaspoons pure vanilla extract

FOR THE FROSTING
- 4 sticks unsalted butter, at room temperature
- 6 cups confectioners' sugar
- 1 teaspoon salt
- 1 tablespoon pure vanilla extract
- 1 teaspoon pure almond extract
- 2 tablespoons milk
- 2 tablespoons almond liqueur, such as Amaretto (or use more milk)

1. Make the sugared cranberries: Bring ¾ cup granulated sugar and ¾ cup water to a simmer in a medium saucepan. Cook, stirring, until the sugar dissolves, about 2 minutes. Put the cranberries in a large bowl and pour the sugar syrup over them; let sit 1 hour. Whisk the remaining ¾ cup granulated sugar with the cardamom in a large bowl. Drain the cranberries, add to the spiced sugar and toss to coat. Spread the cranberries and sugar on a rimmed baking sheet. Let sit, rerolling the cranberries in the sugar occasionally until dry, 2 to 3 hours.

2. Meanwhile, make the cake: Preheat the oven to 325°. Coat two 9-inch round cake pans with cooking spray and line the bottoms with parchment paper. Coat the parchment with cooking spray. Whisk the all-purpose flour, almond flour, baking powder, baking soda, salt, allspice and cardamom in a large bowl; set aside. Put the cocoa powder in a separate large bowl. Heat 1 cup water in a small saucepan until almost simmering; pour over the cocoa powder and whisk until smooth. Set aside until slightly cooled, about 10 minutes.

3. Add the eggs to the cocoa mixture and beat with a mixer on medium-high speed until just combined. Add the granulated sugar, buttermilk, vegetable oil and vanilla; beat until combined. Reduce the mixer speed to low; gradually add the flour mixture, then increase the speed to medium and beat until smooth, about 1 minute. Divide the batter evenly between the cake pans; lightly tap on the counter to remove any air bubbles. Bake until a toothpick inserted into the centers comes out clean, 30 to 35 minutes. Transfer to a rack and let cool 10 minutes in the pans, then invert the cakes onto the rack to cool completely. Remove the parchment. (The cake layers can be made 1 day ahead; let cool, then wrap tightly in plastic wrap.)

4. Make the frosting: Beat the butter, confectioners' sugar and salt in a large bowl with a mixer on medium speed until just combined. Add the vanilla and almond extracts; increase the mixer speed to high and beat, scraping down the side of the bowl, until creamy, about 3 minutes. Add the milk and almond liqueur; beat until light and fluffy, 1 to 2 more minutes.

5. Halve ½ cup of the sugared cranberries. Place one cake layer on a plate or cake stand. Spread with 1 cup frosting, then sprinkle with the halved cranberries. Top with the second cake layer. Cover the top and sides of the cake with the remaining frosting. Top with the remaining sugared cranberries.

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TASTY TABLE LIGHTS

Prep Time: 10 min. • Bake Time: 45 min.
Difficulty: Moderate • Yield: Makes 24 cookies

INGREDIENTS

- ⅔ cup flour
- 1 18 oz. roll refrigerated sugar cookie dough
- 1½ cups prepared vanilla frosting
- 3 cups **M&M'S® Brand MINIS Chocolate Candies**
- 4 strands red licorice laces

Resealable plastic bags
Drinking straw
Christmas light-shaped cookie cutter (small)

DIRECTIONS

1. Preheat oven to 350°.
2. Knead the flour into the cookie dough until smooth.
3. Roll the dough out to ¼-inch thickness. By hand, or using a Christmas light-shaped cookie cutter, cut out shapes.
4. With a spatula, gently transfer the cookies to a baking sheet. Using a drinking straw, press a hole at the top of each cookie.
5. Bake for 15 minutes. Transfer to a wire rack and let cool completely.
6. Separate different colors of M&M'S® Brand MINIS Chocolate Candies and set aside.
7. Spread vanilla frosting on top of each cookie. Arrange a solid color of M&M'S® Brand MINIS Chocolate Candies on top of each cookie.
8. Let the cookies dry for 30 minutes. Run licorice laces through each hole, connecting the cookies into one continuous strand.
9. Tip for a quicker and lighter version: Tint frosting to match the M&M'S® Brand MINIS Chocolate Candies. Frost the cookies and then decorate with color-coodinated M&M'S® Brand MINIS Chocolate Candies.

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White CHRISTMAS



Ina Garten makes snowy homemade marshmallows for the holidays.

PHOTOGRAPH BY **JOHNNY MILLER**

This is my favorite time of year to make old-fashioned treats. And while there are so many wonderful traditional Christmas cookies, I like to make something no one is expecting: my homemade coconut marshmallows. Grocery-store marshmallows are fine for toasting s'mores, but once you've tasted a homemade marshmallow, you'll never go back to store-bought. And you won't believe how easy they are to make! All I do is put a mixture of gelatin and water in an electric mixer fitted with the whisk attachment and slowly mix in sugar syrup and flavorings. Then I pour the mixture into a pan, let the marshmallows set on the counter overnight and cut them into squares in the morning. These, made with pure vanilla extract and toasted coconut, are my favorite; they're lighter than air and they just melt in your mouth. I'm thinking Santa might even be delighted to find these waiting when he comes down the chimney—unless the kids eat them first!

XXX Ina

Catch Ina's special, *A Barefoot Holiday*, December 6 at 1 p.m. ET.

FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: CHRISTINA LANE.



HOMEMADE COCONUT MARSHMALLOWS

ACTIVE: 40 min
TOTAL: 40 min (plus overnight drying)
MAKES: 20 to 40 marshmallows

- 3 packages unflavored gelatin
- 1½ cups granulated sugar
- 1 cup light corn syrup
- ¼ teaspoon kosher salt
- 1 tablespoon pure vanilla extract
- Confectioners' sugar
- 7 ounces sweetened shredded coconut, toasted

1. Combine the gelatin and ½ cup of cold water in the bowl of an electric mixer fitted with the whisk attachment and allow to sit while you make the syrup.
2. Combine the sugar, corn syrup, salt and ½ cup water in a small saucepan and cook over medium heat until the sugar dissolves. Raise the heat to high and cook until the syrup reaches 240° on a candy thermometer. Remove from the heat.
3. With the mixer on low speed, slowly pour the sugar syrup into the dissolved gelatin. Turn the mixer to high and whip the mixture for about 15 minutes, until very thick. Add the vanilla and mix thoroughly.
4. With a sieve, generously dust an 8-by-12-inch nonmetal baking dish with confectioners' sugar. Sprinkle half the coconut evenly in the pan, pour the marshmallow mixture into the pan, smooth the top and sprinkle the remaining coconut on top. Allow to stand uncovered at room temperature overnight, until it dries out.
5. Turn the marshmallows onto a board and cut them in squares. Roll the sides in confectioners' sugar and store at room temperature.

To toast coconut, place it in a very large dry sauté pan and cook over low heat for 15 to 20 minutes, tossing frequently, until lightly browned.

RECIPE FROM *BAREFOOT CONTESSA FAMILY STYLE*. COPYRIGHT © 2002 BY INA GARTEN. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF RANDOM HOUSE, LLC.

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Walnut Banana Bread Pudding

RECIPE COURTESY KELSEY NIXON



Kelsey Nixon, host of *Kelsey's Homemade* on Cooking Channel and author of *Kitchen Confidence*, shares her tips to make home-cooked meals special.

"Diamond nuts are the perfect finishing touch to both my sweet and savory recipes. The taste and texture can't be beat, making them one of my favorite pantry staples!"

WALNUT BANANA BREAD PUDDING

Nonstick cooking spray, for greasing
1 medium loaf challah bread (preferably stale), cut or torn into 1-inch pieces (about 10 cups)
1 cup Diamond of California® Shelled Walnuts roughly chopped
2 cups heavy cream
7 large egg yolks
¾ cup light brown sugar
1 teaspoon ground cinnamon
½ teaspoon nutmeg
1 teaspoon kosher salt
1 teaspoon vanilla extract
3 ripe medium bananas, mashed
Vanilla ice cream, for serving

For the bread pudding: Preheat the oven to 350 degrees F. Grease a 9-by-13-inch baking dish. Add cubed bread to baking dish. Place the walnuts into a dry skillet over medium-low heat; cook and stir until the walnuts are golden brown and fragrant, about 2 minutes. Remove from heat, set aside to cool. In a large mixing bowl, whisk together the heavy cream, egg yolks, brown sugar, cinnamon, nutmeg, salt and vanilla. Once combined, stir in the mashed bananas and ¾ cup of the walnuts. Pour the custard over the bread cubes. Carefully toss to coat, making sure that the cubed bread is submerged in the custard, and let stand to allow the bread to soak up the custard, 10 to 15 minutes. Top with remaining walnuts. Bake until the center has set, about 45 minutes. Let cool for 5 minutes. Serve with vanilla ice cream.

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Cookie countdown

We dreamed up 25 cookies—one for every day through Christmas!

PHOTOGRAPHS BY **RYAN DAUSCH**



FOOD STYLING: CHRISTINE ALBANO.



HOLIDAY WINDOWPANES

ACTIVE: 50 min | TOTAL: 3 hr 15 min
MAKES: about 20

- 2¾ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- Confectioners' sugar, for dusting
- ½ cup red hard candies (such as Jolly Rancher)

1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 4 minutes. Increase the mixer speed to medium high; add the egg and vanilla and beat until incorporated. Reduce the speed to low; add the flour mixture in 2 batches and beat until just combined. Divide the dough between 2 sheets of plastic wrap; shape into disks. Wrap and refrigerate until firm, about 1 hour.
2. Line 2 baking sheets with parchment paper. Generously dust a work surface with confectioners' sugar. Working with 1 disk at a time, roll out the dough until about ⅓ inch thick, dusting with more confectioners' sugar as needed. (Return the dough to the refrigerator if it gets too soft.) Cut out shapes with 3- to 4-inch cookie cutters; arrange 2 inches apart on the prepared baking sheets. Using a sharp paring knife or a small cookie cutter, cut out smaller shapes from the middle of the cookies. Reroll the scraps and cut out more cookies. Refrigerate the cookies until firm, 1 hour.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Pulse the hard candies in a food processor until coarsely ground. Mound the candy inside the cut-outs of the cookies. Bake, switching the pans halfway through, until the cookies are lightly browned around the edges and the candy is melted, about 16 minutes. Let cool completely on the baking sheets. Dust with confectioners' sugar; brush off any from the centers, if desired.



COCOA GINGERBREAD MEN

ACTIVE: 50 min | TOTAL: 4 hr 15 min
MAKES: about 24

- 2½ cups all-purpose flour, plus more for dusting
- ½ cup plus 1 tablespoon unsweetened cocoa powder (not Dutch process)
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground allspice
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 stick unsalted butter, at room temperature
- ¾ cup molasses
- ⅔ cup packed light brown sugar
- 1 large egg
- 1 cup confectioners' sugar
- 2 to 3 tablespoons fresh orange juice

1. Whisk the flour, ½ cup cocoa powder, the ginger, cinnamon, cloves, allspice, baking soda and salt in a medium bowl. Beat the butter, molasses and brown sugar in a large bowl with a mixer on medium speed until light in color, about 3 minutes. Add the egg and beat until combined. Reduce the mixer speed to low; gradually add the flour mixture, beating until just combined. Divide the dough between 2 sheets of plastic wrap; shape into disks. Wrap and refrigerate until firm, about 2 hours.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 disk at a time, roll out the dough on a floured surface until about ¼ inch thick. Cut out shapes with 3-inch cookie cutters; arrange 1 inch apart on the prepared baking sheets. Reroll the scraps once and cut out more cookies. Refrigerate the cookies until firm, about 15 minutes.
3. Bake, switching the pans halfway through, until the cookies are set, about 12 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
4. Make the glaze: Whisk the confectioners' sugar, the remaining 1 tablespoon cocoa powder and the orange juice in a bowl. Transfer to a resealable plastic bag and snip a small corner; pipe onto the cookies. Let set, 1 hour.



TANGERINE-RICOTTA DROP COOKIES

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 36

- 2¾ cups all-purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 1½ cups granulated sugar
- 3 large eggs
- 1 cup whole-milk ricotta cheese
- ⅓ cup mild-flavored olive oil
- 1½ teaspoons finely grated tangerine zest (or orange zest)
- 1 teaspoon pure vanilla extract
- ¼ teaspoon pure almond extract
- 1⅔ cups confectioners' sugar
- Nonpareils, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder and salt in a medium bowl. Beat the granulated sugar and eggs in a large bowl with a mixer on high speed until pale and very thick, about 5 minutes. Add the ricotta, olive oil, 1 teaspoon tangerine zest and the vanilla and almond extracts; beat until combined. Reduce the mixer speed to low; beat in the flour mixture until just combined.
2. Drop tablespoonfuls of dough onto the prepared baking sheets, about 1½ inches apart. Bake, switching the pans halfway through, until the cookies spring back when gently pressed, about 12 minutes. Let cool completely on the baking sheets.
3. Make the glaze: Whisk the confectioners' sugar, the remaining ½ teaspoon tangerine zest and 2 tablespoons hot water until smooth, adding up to 1 more tablespoon hot water if needed. Spoon about ½ teaspoon of the glaze over each cookie and spread with the back of the spoon. Decorate with nonpareils. Let set, 30 minutes.



FINNISH CRESCENTS

ACTIVE: 50 min | TOTAL: 3 hr
MAKES: about 24

- 2 cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- ½ teaspoon salt, plus a pinch
- ¼ teaspoon baking powder
- ¼ cup cold vegetable shortening
- 6 tablespoons cold unsalted butter, diced
- 1 teaspoon fresh lemon juice
- Heaping ¾ cup assorted dried fruit (apples, apricots and cherries)
- 2 tablespoons honey
- ½ teaspoon ground cinnamon
- 1 large egg, lightly beaten
- Coarse sugar, for sprinkling

1. Pulse the flour, granulated sugar, ½ teaspoon salt and the baking powder in a food processor. Add the shortening and 4 tablespoons butter; pulse until pea-size pieces form. Add the lemon juice and 5 tablespoons ice water; pulse to combine. Gradually pulse in 1 more tablespoon water until the dough clumps together. Turn out onto a sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, at least 1 hour.
2. Combine the dried fruit, the remaining 2 tablespoons butter and ⅓ cup water in a microwave-safe bowl. Cover and microwave until softened, about 3 minutes. Let stand 10 minutes, then transfer the fruit and liquid to a food processor. Add the honey, cinnamon and a pinch of salt; pulse to make a paste.
3. Position racks in the upper and lower thirds of the oven; preheat to 375°. Line 2 baking sheets with parchment. Roll out the dough on a floured surface until ⅛ inch thick. Cut out circles with a 3-inch cookie cutter. Reroll the scraps and cut out more circles.
4. Spoon 1 teaspoon filling onto each circle; brush the edges with the beaten egg. Fold the dough over the filling and press the edges to seal; transfer to the baking sheets. Brush with more beaten egg and sprinkle with coarse sugar; cut slits in the tops. Chill until firm, 15 minutes.
5. Bake, switching the pans halfway through, until the cookies are golden brown, 25 minutes. Let cool completely on the baking sheets.



COCONUT SNOWBALLS

ACTIVE: 25 min | TOTAL: 2 hr 45 min
MAKES: about 18

- 1½ cups rice flour
- ½ cup unsweetened finely shredded coconut
- 10 tablespoons unsalted butter, at room temperature
- 1¼ cups confectioners' sugar
- Pinch of salt
- 1 vanilla bean, split lengthwise, seeds scraped
- 1 large egg

1. Whisk the rice flour and coconut in a small bowl. Beat the butter, ½ cup confectioners' sugar, the salt and vanilla seeds in a large bowl with a mixer on medium speed until smooth and creamy, about 2 minutes. Beat in the egg, then beat in the flour mixture until just combined. Cover and refrigerate until the dough is no longer sticky, about 1 hour.
2. Preheat the oven to 325°. Roll heaping tablespoonfuls of dough into balls and arrange 1 inch apart on a baking sheet. Refrigerate until firm, about 15 minutes.
3. Bake the cookies until set and lightly browned on the bottom, about 20 minutes. Let cool 10 minutes on the baking sheet.
4. Put the remaining ¾ cup confectioners' sugar in a small bowl. Gently roll the warm cookies in the confectioners' sugar and return to the baking sheet. Reroll the cookies in the confectioners' sugar, then transfer to a rack to cool completely.



MACADAMIA NUT–COFFEE RUGELACH

ACTIVE: 45 min | TOTAL: 3 hr
MAKES: 36

- 8 ounces cream cheese, at room temperature
- ¾ cup granulated sugar
- 1½ teaspoons pure vanilla extract
- ¾ teaspoon salt
- 2½ cups all-purpose flour, plus more for dusting
- 2 sticks cold unsalted butter, cut into pieces
- ¼ cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 3 tablespoons instant coffee
- 1 large egg, lightly beaten
- ¾ cup finely chopped macadamia nuts

1. Pulse the cream cheese, ½ cup granulated sugar, the vanilla and salt in a food processor until smooth. Add the flour and butter; pulse until the dough just comes together. Divide among 3 sheets of plastic wrap; shape into disks. Wrap and chill until firm, at least 1 hour.
2. Whisk the remaining ¼ cup granulated sugar, the brown sugar and cinnamon in a bowl; set aside. Let the dough soften slightly at room temperature, about 5 minutes. Working with 1 disk at a time, dust the dough with flour and roll out into a 9-inch round between 2 pieces of parchment. (If the dough gets too soft, return to the refrigerator.)
3. Line 2 baking sheets with parchment paper. Brush each round of dough with the beaten egg, leaving a 1-inch border (refrigerate the remaining beaten egg). Sprinkle each with 1 tablespoon instant coffee, ¼ cup nuts and 3 tablespoons of the cinnamon sugar; press into the dough. Slice each round into 12 wedges. Starting from the wide ends, tightly roll up the wedges. Arrange 2 inches apart on the baking sheets. Refrigerate until firm, 30 minutes.
4. Position racks in the upper and middle thirds of the oven; preheat to 350°. Brush the cookies with the remaining beaten egg, then sprinkle with the remaining cinnamon sugar. Bake, switching the pans halfway through, until lightly browned, about 30 minutes. Let cool completely on the baking sheets.



CRANBERRY SANDWICH COOKIES

ACTIVE: 50 min | TOTAL: 2½ hr
MAKES: about 20

- ⅔ cup granulated sugar
- ⅓ cup plus ¼ cup dried cranberries
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt, plus a pinch
- 4 tablespoons cold unsalted butter, cut into pieces, plus 2 tablespoons at room temperature
- 1 tablespoon vegetable shortening
- 1 large egg
- 1 tablespoon cranberry juice cocktail
- 1½ teaspoons pure vanilla extract
- 8 drops red gel food coloring
- 4 ounces cream cheese, at room temperature
- 1 cup confectioners' sugar

1. Pulse the granulated sugar and ⅓ cup dried cranberries in a food processor until finely ground. Add the flour, baking powder and ¼ teaspoon salt; pulse to combine. Add the cut-up butter and shortening; pulse until the mixture looks like coarse meal. Whisk the egg, cranberry juice, 1 teaspoon vanilla and the food coloring in a small bowl; add to the food processor and pulse to form a dough. Transfer to a bowl, cover with plastic wrap and refrigerate until firm, at least 1 hour.
2. Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Drop rounded teaspoonfuls of dough 1½ inches apart onto the baking sheets. Bake, switching the pans halfway through, until the cookies are just set, 16 to 18 minutes. Let cool 5 minutes on the baking sheets; transfer to racks to cool completely.
3. Meanwhile, make the filling: Beat the cream cheese, room-temperature butter and the remaining ½ teaspoon vanilla in a bowl with a mixer on medium-high speed until smooth, about 3 minutes. Add the confectioners' sugar; beat on low speed until incorporated, then increase the speed to high and beat until fluffy, 2 more minutes. Chop the remaining ¼ cup dried cranberries; stir into the filling along with a pinch of salt. Sandwich between the cookies.



LEMON-GINGER MARBLE COOKIES

ACTIVE: 40 min | TOTAL: 4½ hr
MAKES: about 24

- 2½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- 1 cup granulated sugar
- ¼ cup packed light brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 tablespoon finely grated lemon zest, plus 2 tablespoons fresh lemon juice
- ¼ cup molasses
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- Sanding sugar, for sprinkling

1. Whisk the flour, baking powder, baking soda and salt in a medium bowl. Beat the butter, granulated sugar and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg and vanilla until combined. Reduce the mixer speed to low and beat in the flour mixture until just incorporated.
2. Transfer half of the dough to a separate bowl and stir in the lemon zest and juice. Beat the molasses, ginger, cinnamon and allspice into the remaining dough. Lay out a large sheet of plastic wrap. Drop alternating spoonfuls of the two doughs onto the plastic to form an 11-by-8-inch rectangle. Use the plastic to roll the dough into a 2-by-11-inch log, twisting the ends closed. Refrigerate until firm, at least 2 hours or overnight.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Slice the dough into ½-inch-thick rounds and arrange about 2 inches apart on the prepared baking sheets; sprinkle with sanding sugar. Bake, switching the pans halfway through, until the edges of the cookies are set, 14 to 18 minutes. Let cool 2 minutes on the baking sheets, then transfer to racks to cool completely.



KEY LIME CRACKLES

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 36

- 2½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1¼ cups granulated sugar
- 2 large eggs
- 1 teaspoon grated Key lime zest, plus 3 tablespoons Key lime juice (or use regular lime zest and 1½ tablespoons each lemon and lime juice)
- 4 drops green food coloring
- ½ cup confectioners' sugar, sifted
- 2 tablespoons green sanding sugar

1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating well after each addition. Beat in the lime zest and juice, then beat in the food coloring. Reduce the mixer speed to low; gradually add the flour mixture, beating until just combined. Cover and refrigerate until firm, about 45 minutes.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Combine the confectioners' sugar and sanding sugar in a small bowl. Roll tablespoonfuls of dough into balls and toss in the sugar mixture to coat completely. Arrange the cookies 2 inches apart on the prepared baking sheets.
3. Bake, switching the pans halfway through, until the cookies are puffed and cracked on top and golden around the edges, 18 to 20 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.

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Dip With Zip: Mix together ½ cup sour cream, 1 cup blue cheese dressing, 2 tablespoons horseradish sauce and chopped chives.

Southwestern Dip: Mix together ½ cup sour cream, 1 cup ranch dressing and 2 tablespoons taco seasoning.



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PERSIMMON SPICE COOKIES

ACTIVE: 35 min | TOTAL: 2 hr
MAKES: about 30

- 2 very ripe Fuyu persimmons, peeled, seeded and diced
- 2 cups plus 2 tablespoons all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- ⅔ cup golden raisins
- 1¼ cups confectioners' sugar
- 2 tablespoons milk
- 2 tablespoons finely chopped pistachios

1. Puree the persimmons in a mini food processor or blender until smooth; set aside.
2. Whisk the flour, baking soda, cinnamon, cloves, nutmeg and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 2 minutes. Beat in the egg and vanilla until combined, then beat in ¾ cup of the persimmon puree until combined. (The mixture may look curdled.) Reduce the mixer speed to low; gradually add the flour mixture, beating until just incorporated. Fold in the raisins with a rubber spatula. Cover and refrigerate until firm, about 30 minutes.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Scoop heaping tablespoonfuls of dough about 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are golden brown, about 13 minutes. Let cool completely on the baking sheets.
4. Make the glaze: Whisk the confectioners' sugar and milk in a small bowl. Spoon about 1 teaspoon of the glaze over each cookie, then sprinkle with the pistachios. Let set, 10 minutes.



DULCE DE LECHE SANDWICH COOKIES

ACTIVE: 55 min | TOTAL: 2 hr 45 min
MAKES: about 16

- ½ cup blanched hazelnuts
- 1 cup all-purpose flour, plus more for dusting
- ¾ cup cornstarch
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ⅓ cup granulated sugar
- 2 large egg yolks
- 2 tablespoons hazelnut liqueur
- ½ teaspoon pure vanilla extract
- ¾ cup dulce de leche

Confectioners' sugar, for dusting

1. Preheat the oven to 350°. Finely grind the hazelnuts in a food processor. Spread on a baking sheet; bake until golden, 12 minutes.
2. Whisk the flour, cornstarch, ⅓ cup of the ground hazelnuts, the baking powder, baking soda and salt in a bowl; set aside. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Add the egg yolks, liqueur and vanilla; beat until incorporated. Reduce the mixer speed to low; add the flour mixture and beat until just combined. Turn onto a sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, at least 1 hour.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Dust the dough with flour and roll out into a 6-by-12-inch rectangle (¼ inch thick) on a floured surface. Cut into 1½-inch squares; arrange ½ inch apart on the baking sheets. Cut out circles from the middle of half of the squares using a small cutter. Refrigerate until firm, 15 minutes.
4. Bake, switching the pans halfway through, until the cookies are golden on the bottom, 12 to 14 minutes. Let cool 5 minutes, then transfer to racks to cool completely. Stir together the dulce de leche and the remaining ground hazelnuts. Sandwich between the plain and cut-out cookies. Dust with confectioners' sugar.



COCOA SPRITZ COOKIES

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 90

- 2 cups all-purpose flour
- ¼ cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ⅛ teaspoon ground cloves (optional)
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract

Sanding sugar, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 325°. Whisk the flour, cocoa powder, baking powder, salt and cloves in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg and vanilla until just combined. Reduce the mixer speed to low; beat in the flour mixture until just incorporated.
2. Fill a cookie press with the dough according to the manufacturer's instructions. Press cookies about 1 inch apart onto 2 baking sheets. Decorate with sanding sugar.
3. Bake, switching the pans halfway through, until the cookies are set, 15 to 20 minutes. Let cool 3 minutes on the baking sheets, then loosen with a thin spatula and let cool completely on the baking sheet.

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Smoked Chicken and Grape Bruschetta

- 3 cloves minced garlic
- ½ cup extra virgin olive oil
- ¼ teaspoon salt
- 1 French bread baguette
- 8 ounces (about 1¾ cups) smoked chicken breast, either shredded or chopped
- 1½ cups red, green or black halved seedless California grapes
- 12 ounces (about 3¼ cups) grated fontina, port salut, or Monterey Jack cheese
- 1 tablespoon snipped chives
- ½ teaspoon freshly ground black pepper



Grape, Tortellini and Hazelnut Spinach Salad

- 20 ounces fresh cheese tortellini
- 1 gallon water
- 2 teaspoons salt
- ⅙ cup white balsamic vinegar
- ¼ cup fat-free mayonnaise
- ¼ cup fat-free sour cream
- 1 teaspoon Dijon mustard
- ¼ teaspoon freshly ground pepper
- 4 cups red seedless California grapes
- ⅓ cup green onions, chopped
- ⅓ cup fresh basil, chopped
- ⅓ cup hazelnuts, toasted, coarsely chopped
- 3 cups baby spinach



Chocolate-Dipped Fresh Grapes

- 8 ounces quality white chocolate or semi-sweet chocolate
- 16 small clusters seedless California grapes (3 to 5 grapes each)

Shopping List

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GRAPES FROM CALIFORNIA

ADVERTISEMENT

It's always a good time for grapes.

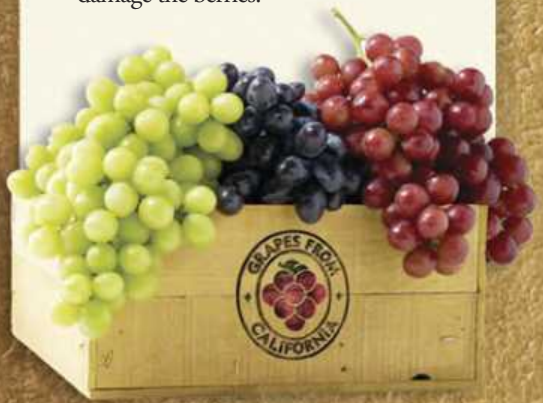
Selecting Grapes

- Look for grape bunches with green, pliable stems and plump berries.
- Do you see a powdery-white coating on the grapes? That's good! Bloom is a naturally occurring substance that protects grapes from moisture loss and decay.
- Green, red, or black…which color should you choose? Try them all to experience different flavors and textures.

Storing Grapes

Grapes keep for up to two weeks when stored and handled properly. Follow a few simple steps and you'll be able to enjoy every grape on the bunch.

- Grapes should always be refrigerated to maximize shelf life.
- Store grapes unwashed and dry; rinse just before eating or adding to a recipe.
- Like most berries, grapes tend to absorb odors. Try to avoid storing them next to things like green onions or leeks.
- Store grapes so that the bunches are not squeezed or compressed as this can damage the berries.



Find more recipes at grapesfromcalifornia.com

Smoked Chicken and Grape Bruschetta

Directions (Makes 24 pieces)

1. Preheat oven broiler to 550º F. In a small bowl, combine garlic, olive oil and salt. Set aside.
2. Slice baguette on bias into ½-inch thick slices. Brush baguette slices with garlic-oil and place on cookie sheet. Toast in broiler about 1–2 minutes on each side until golden brown. Remove from broiler. Bread should be crisp on the outside, but still soft in the center.
3. On each slice of bread place about 1 tablespoon chicken breast and 3 grape halves, then top with 2 tablespoons grated cheese. Place cookie sheet about 8 inches away from broiler and broil for 2–3 minutes until cheese is melted and bubbly. Place on serving platter and sprinkle with snipped chives and pepper.

Nutritional analysis per serving: Calories 125; Protein 7 g; Fat 9 g; Calories from Fat 68%; Carbohydrates 3 g; Cholesterol 24 mg; Fiber less than 1 g; Sodium 154 mg.

Grape, Tortellini and Hazelnut Spinach Salad

Directions (Makes 8 servings)

1. Cook tortellini in salted water to al dente state; drain well. Toss cooked tortellini with vinegar; cool to room temperature.
2. In a large mixing bowl, combine mayonnaise, sour cream, mustard and pepper; mix well. Add in the tortellini, grapes, onions, basil, and hazelnuts and gently stir together. Let stand one hour in refrigerator. Toss lightly with spinach leaves and serve.

Nutritional analysis per serving: Calories 273; Protein 13 g; Carbohydrate 54 g; Fat 8 g (22% Calories from Fat); Saturated Fat 3 g; (7% Calories from Saturated Fat); Cholesterol 28 mg; Sodium 435 mg; Fiber 4.3 g.

Chocolate-Dipped Fresh Grapes

Directions (Makes 16 clusters)

1. Melt chocolate according to package directions or melt slowly, uncovered, in a double boiler until thin. Do not overcook. Remove from heat.
2. Dip each grape cluster in chocolate to coat, then place on wax paper to cool.

 Optional: Add a pinch of orange zest to semi-sweet chocolate.

Nutritional analysis per serving: Calories 82; Protein .7 g; Carbohydrate 13 g; Fat 4.4 g; 43% Calories from Fat; Cholesterol 0 mg; Sodium 2 mg; Potassium 89 mg; Fiber 1 g.



Good things come in bunches.

Add crisp, refreshing Grapes from California to give meals and snacks a fresh twist. Explore grapes and their endless possibilities at grapesfromcalifornia.com



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GRAPES FROM CALIFORNIA



MAPLE-WALNUT SHORTBREAD

ACTIVE: 35 min | TOTAL: 2 hr
MAKES: about 32

- 2 sticks unsalted butter, at room temperature
- 1 cup confectioners' sugar
- ⅓ cup plus 3 tablespoons pure maple syrup
- ¼ teaspoon salt, plus a pinch
- ¼ teaspoon maple extract
- 2½ cups all-purpose flour, plus more for dusting
- 1 cup walnuts, finely chopped

1. Beat the butter, ½ cup confectioners' sugar, ⅓ cup maple syrup, ¼ teaspoon salt and the maple extract in a large bowl with a mixer on medium speed until smooth and creamy, about 2 minutes. Reduce the mixer speed to low; add the flour in 2 batches and beat until just combined.
2. Turn out the dough onto a lightly floured surface and dust with flour. Gently knead a few times until soft but not sticky, lightly dusting the surface with more flour as needed. Pat into an 8-inch square (about ½ inch thick). Cut into 1-by-2-inch rectangles, flouring the knife if needed.
3. Spread the walnuts on a plate. Gently press each rectangle in the walnuts to coat. Arrange about 1½ inches apart on 2 baking sheets. Refrigerate until firm, about 30 minutes.
4. Position racks in the upper and lower thirds of the oven; preheat to 325°. Bake, switching the pans halfway through, until the cookies are firm and lightly browned on the bottom, about 25 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
5. Make the glaze: Mix the remaining ½ cup confectioners' sugar, 3 tablespoons maple syrup and a pinch of salt in a small bowl until smooth. Drizzle on the cookies. Let set, about 15 minutes.



CHOCOLATE-COVERED MARSHMALLOW TOP HATS

ACTIVE: 45 min | TOTAL: 2½ hr
MAKES: about 24

- Cooking spray
- 1½ cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 10 tablespoons unsalted butter, cut into pieces
- 8 ounces semisweet chocolate, chopped
- ¾ cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 12 large marshmallows, halved crosswise
- 1 tablespoon coconut oil or vegetable shortening
- Nonpareils, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Coat 2 baking sheets with cooking spray. Whisk the flour, cocoa powder, baking soda and salt in a medium bowl; set aside.
2. Put the butter and 2 ounces of the chopped chocolate in a large microwave-safe bowl; microwave in 30-second intervals, stirring, until smooth. Whisk in the sugar, egg and vanilla until smooth. Stir the flour mixture into the chocolate mixture until smooth.
3. Gently roll tablespoonfuls of dough into balls; arrange about 1½ inches apart on the prepared baking sheets. Gently flatten the cookies with your fingers. Bake, switching the pans halfway through, until the edges of the cookies are just set, about 12 minutes. Immediately press a marshmallow half, cut-side down, into the center of each cookie. Let cool 3 minutes on the baking sheets, then transfer to racks to cool completely.
4. Microwave the remaining 6 ounces chocolate in a medium microwave-safe bowl in 30-second intervals, stirring, until smooth; stir in the coconut oil. Let stand until slightly thickened, about 10 minutes. Spoon the chocolate over the marshmallows, then use the back of a small spoon to gently spread the chocolate so it covers the cookies. Decorate with nonpareils. Let set, 1 hour.



GREEN TEA COOKIES

ACTIVE: 40 min | TOTAL: 3½ hr
MAKES: about 36

- 1¾ cups all-purpose flour, plus more for dusting
- 2 tablespoons matcha (green tea powder)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 large egg
- ¼ teaspoon pure almond extract
- Coarse sugar, for sprinkling

1. Whisk the flour, matcha, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg and almond extract until combined. Reduce the mixer speed to low and beat in the flour mixture until just incorporated. Turn out the dough onto a large sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, about 1 hour.
2. Position racks in the upper and lower thirds of the oven; preheat to 325°. Line 2 baking sheets with parchment paper. Roll out the dough until ¼ inch thick on a lightly floured surface. Cut out cookies with a 1½- to 2-inch fluted round cookie cutter or biscuit cutter. Reroll the scraps once and cut out more cookies. Arrange about 1½ inches apart on the prepared baking sheets. Sprinkle generously with coarse sugar. Refrigerate until firm, about 15 minutes.
3. Bake, switching the pans halfway through, until the cookies are firm but not browned, 17 to 20 minutes. Let cool completely on the baking sheets.

Cheesecake IS ASKING FOR Cookies THIS YEAR

COOKIE BUTTER CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 30 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3/4 cup granulated sugar
- 1/4 cup packed dark brown sugar
- 1 Tbsp. vanilla
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 4 eggs
- 1/4 cup European-style cookie butter (speculoos cookie butter)

MAKE IT

HEAT oven to 325°F. Reserve 6 cookies. Finely crush remaining cookies; press into bottom of 9-inch spring form pan.

BEAT cream cheese, sugars, vanilla and spices in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

CRUSH remaining cookies coarsely; sprinkle over cheesecake just before serving.

MICROWAVE cookie butter in microwaveable bowl on HIGH 30 sec. or until heated through; stir. Drizzle over cheesecake.

THE HOLIDAYS ARE *Made* WITH



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MILK CHOCOLATE TASSIES

TOTAL: 35 min | TOTAL: 3½ hr
MAKES: about 24

- 1 stick unsalted butter, at room temperature
- 2 ounces cream cheese, at room temperature
- ½ cup packed light brown sugar
- ¼ cup granulated sugar
- ¼ teaspoon salt
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1¼ cups all-purpose flour
- 8 ounces milk chocolate, finely chopped
- Cooking spray
- 3 to 4 tablespoons heavy cream
- Candy-coated chocolates, for topping

1. Beat the butter, cream cheese, brown sugar, granulated sugar and salt in a medium bowl with a mixer on medium speed until smooth and creamy, about 2 minutes. Beat in the egg and vanilla until combined. Reduce the mixer speed to low and beat in the flour until incorporated. Beat in 2 ounces of the chopped chocolate. Cover with plastic wrap and refrigerate until the dough is no longer sticky, about 1 hour.
2. Coat a 24-cup mini-muffin pan with cooking spray. Divide the dough between the cups (about 1 heaping tablespoon each); press into the bottoms and up the sides to create cups. (If the dough becomes sticky, dampen your fingers.) Refrigerate until firm, 30 minutes.
3. Preheat the oven to 350˚. Bake the cookies until browned around the edges and dry in the centers, 15 to 20 minutes. Let cool 5 minutes in the pan, then use the back of a small spoon to gently indent the center of each. Use an offset spatula to remove the cookies from the pan; transfer to a rack to cool completely.
4. Meanwhile, put the remaining 6 ounces chopped chocolate and 3 tablespoons heavy cream in a microwave-safe bowl; microwave in 30-second intervals, stirring, until smooth. Let stand until thick like hot fudge, 10 minutes. (If the chocolate is too thick, gradually stir in 1 more tablespoon heavy cream. If the chocolate hardens, return to the microwave.) Spoon the chocolate into the cookies and top with the candies. Let cool completely.



PB OATMEAL–CHOCOLATE CHIP COOKIES

ACTIVE: 25 min | TOTAL: 1 hr 45 min
MAKES: about 24

- 1 cup old-fashioned rolled oats
- 1¼ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ½ cup packed light brown sugar
- ½ cup granulated sugar
- 1 cup creamy peanut butter
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2 cups semisweet chocolate chips

1. Position racks in the upper and lower thirds of the oven; preheat to 350˚. Spread the oats on a baking sheet and bake on the top rack, stirring occasionally, until lightly browned and toasted, 8 to 10 minutes; let cool completely.
2. Whisk the flour, baking soda and salt in a small bowl. Beat the butter, brown sugar and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the peanut butter until smooth, then beat in the eggs and vanilla. Reduce the mixer speed to low and beat in the flour mixture until incorporated. Stir in the oats and 1½ cups chocolate chips with a rubber spatula until combined.
3. Line 2 baking sheets with parchment paper. Drop mounds of dough (about 2 tablespoons each) about 1½ inches apart onto the prepared baking sheets. Flatten to about ½ inch thick with your fingers. Bake, switching the pans halfway through, until the edges of the cookies are set but the centers are still soft, about 18 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
4. Put the remaining ½ cup chocolate chips in a microwave-save bowl. Microwave in 30-second intervals, stirring, until smooth. Drizzle on the cookies. Let set, 15 minutes.



PECAN PALMIERS

ACTIVE: 20 min | TOTAL: 1½ hr
MAKES: about 24

- ⅓ cup pecans
- 4 tablespoons unsalted butter, at room temperature
- 1 teaspoon pure vanilla extract
- 2 tablespoons packed light brown sugar
- 1 tablespoon all-purpose flour
- Pinch of kosher salt
- ¼ cup turbinado sugar
- 1 sheet frozen puff pastry, thawed (half of a 17-ounce package)
- 1 large egg, lightly beaten

1. Position oven racks in the upper and lower thirds of the oven; preheat to 400˚. Spread the pecans on a baking sheet and bake on the upper rack until lightly toasted, about 5 minutes; let cool completely.
2. Mix the butter and vanilla in a small bowl with a rubber spatula until smooth; set aside. Put the pecans, brown sugar, flour and salt in a mini food processor and pulse until finely ground. Spread the turbinado sugar on a work surface and top with the puff pastry. Press to coat the pastry in sugar, then flip the pastry and roll out into a 12-inch square.
3. Spread the butter mixture almost to the edge of the pastry, then sprinkle with the pecan mixture, pressing gently to adhere. Using your hands, roll 1 side of the pastry into the center, then roll the opposite side into the center to meet. Trim the ends of the roll.
4. Line 2 baking sheets with parchment paper. Cut the dough crosswise into ½-inch-thick pieces. Arrange about 2 inches apart on the prepared baking sheets. Brush with the beaten egg. Bake until golden, 7 to 10 minutes. Carefully flip the cookies using a thin metal spatula, switch the pans and continue baking until the cookies are crisp and golden, 7 to 10 more minutes. Let cool completely on the baking sheets.

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ALMOND WREATHS

ACTIVE: 30 min | TOTAL: 2½ hr
MAKES: about 18

- 1⅓ cups all-purpose flour
- ⅔ cup cornstarch
- ¼ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- ¾ cup granulated sugar
- 2 tablespoons almond butter
- 1 tablespoon honey
- ⅛ teaspoon pure almond extract
- 3 tablespoons heavy cream, at room temperature
- 1 cup almond flour
- Sanding sugar and/or nonpareils, for decorating

1. Line 2 baking sheets with parchment paper. Whisk the all-purpose flour, cornstarch and salt in a medium bowl; set aside. Beat the butter, granulated sugar, almond butter, honey and almond extract in a large bowl with a mixer on medium speed until light and fluffy, about 2 minutes. Beat in the heavy cream, 1 tablespoon at a time, then beat in the almond flour until well combined. Reduce the mixer speed to low; gradually add the dry ingredients and beat until just combined. Transfer to a pastry bag fitted with a large star tip.
2. Pipe 2½-inch rings about 2 inches apart onto the prepared baking sheets. (If the dough is too stiff to pipe, let soften slightly at room temperature.) Decorate the cookies with sanding sugar and/or nonpareils. Refrigerate the cookies until firm, about 1 hour.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Bake, switching the pans halfway through, until the cookies are lightly golden around the edges, about 18 minutes. Let cool completely on the baking sheets.



PEPPERMINT BISCOTTI

ACTIVE: 40 min | TOTAL: 3 hr
MAKES: about 24

- 2⅓ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 6 tablespoons unsalted butter, at room temperature
- ¾ cup sugar
- 2 large eggs
- ¼ teaspoon pure peppermint extract
- 4 ounces white chocolate, chopped
- 2 candy canes, crushed

1. Preheat the oven to 350°. Line a baking sheet with parchment paper. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs and peppermint extract until incorporated. Reduce the mixer speed to low and beat in the flour mixture until just combined.
2. Divide the dough in half and transfer to the prepared baking sheet evenly spaced apart; shape each half into an 8-by-2-inch log. Bake until lightly browned and just firm on the outside, about 25 minutes.
3. Remove the logs from the oven and let stand 10 minutes; reduce the oven temperature to 325°. Transfer the logs to a cutting board; slice crosswise on an angle about ½ inch thick. Arrange the slices cut-side down on the baking sheet. Return to the oven and bake, flipping halfway through, until dry, about 25 minutes. Transfer to a rack and let cool completely. (The cookies will continue to crisp as they cool.)
4. Put the white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. Dip the biscotti in the white chocolate and sprinkle with the crushed candy canes. Let set, 45 minutes.



NO-BAKE SPECULOOS TRUFFLE COOKIES

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 18

- 1 sleeve graham crackers (9 crackers)
- 1 cup speculoos spread (cookie butter)
- 1 11-ounce bag white chocolate chips
- 1 tablespoon coconut oil or vegetable shortening
- Nonpareils, for decorating

1. Line a baking sheet with parchment paper. Pulse the graham crackers in a food processor until finely ground but not powdery. Transfer ⅓ cup of the crumbs to a large bowl. Add the cookie butter to the remaining crumbs in the food processor and pulse, scraping down the side of the processor if needed, until combined and the mixture starts forming a ball. Add to the bowl with the graham cracker crumbs and mix until combined.
2. Roll tablespoonfuls of dough into 1-inch balls and arrange on the prepared baking sheet. Cover with plastic wrap and refrigerate until cold and firm, at least 1 hour or overnight.
3. Combine the white chocolate chips and coconut oil in a large microwave-safe bowl. Microwave in 30-second intervals, stirring, until smooth. One at a time, gently drop each cookie into the melted chocolate, turning to coat completely. Remove with a fork, allowing the excess chocolate to drip off, then return to the baking sheet. (If the chocolate gets too thick, return to the microwave.) Decorate with nonpareils. Let set, 30 minutes.

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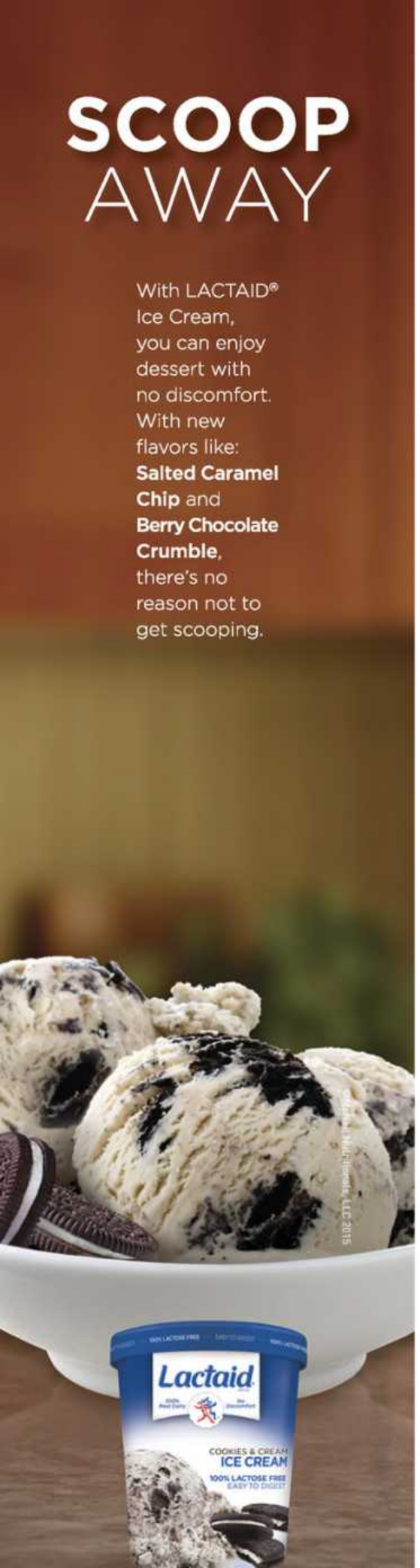


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BROWN BUTTER THUMBPRINTS

ACTIVE: 40 min | TOTAL: 3 hr
MAKES: about 36

- 2 sticks unsalted butter, at room temperature
- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon ground cardamom
- ¼ teaspoon salt
- ¾ cup superfine sugar
- 1 large egg
- ⅓ to ⅔ cup jam

1. Line 2 baking sheets with parchment paper. Melt the butter in a small skillet or saucepan over medium heat. Cook, swirling the pan, until brown flecks appear and the butter smells nutty, about 7 minutes. Pour into a heatproof bowl. Freeze, stirring occasionally, until the butter is spreadable, 35 to 40 minutes. Meanwhile, whisk the flour, baking powder, cardamom and salt in a medium bowl; set aside.
2. Beat the browned butter and ½ cup sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg until combined. Reduce the mixer speed to low and beat in the flour mixture until the dough comes together.
3. Roll the dough into 1-inch balls, then roll in the remaining ¼ cup sugar. Arrange about 1½ inches apart on the prepared baking sheets. Use the handle of a wooden spoon to indent the centers, pinching together any large cracks (a few small cracks are fine). Refrigerate until firm, 20 to 30 minutes.
4. Position racks in the upper and lower thirds of the oven; preheat to 375°. Fill each indentation with ½ to 1 teaspoon jam. Bake, switching the pans halfway through, until the cookies are set and lightly browned on the bottom, about 25 minutes. Let cool completely on the baking sheets.



BOURBON BOW TIES

ACTIVE: 1 hr | TOTAL: 1½ hr
MAKES: about 54

- 1¼ cups sugar
- 1 vanilla bean, split lengthwise, seeds scraped out (pod reserved)
- 2 teaspoons ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon freshly grated nutmeg
- 5 large egg yolks
- 2 tablespoons bourbon
- 1½ teaspoons pure vanilla extract
- 2 cups all-purpose flour, plus more for dusting
- ½ teaspoon salt
- ½ cup sour cream
- Vegetable oil, for frying

1. Combine 1 cup sugar, the vanilla pod, cinnamon, allspice and nutmeg in a large bowl. Work the vanilla seeds into the mixture with your fingers until incorporated; set aside.
2. Beat the remaining ¼ cup sugar, the egg yolks, bourbon and vanilla extract in a medium bowl with a mixer on medium-high speed until light and creamy, about 2 minutes. Beat in the flour and salt in 2 batches, alternating with the sour cream, until just combined. Continue beating until the dough starts to pull away from the side of the bowl, about 3 minutes (it will be sticky). Turn out onto a floured surface and knead until smooth and elastic, about 5 minutes. Cover with plastic wrap; let sit at room temperature 30 minutes.
3. Line a baking sheet with parchment paper. Cut the dough in half; roll out each half into a thin 9-inch square on a floured surface. Cut each square into 1-by-3-inch strips. Cut a 1-inch slit lengthwise in the center of each strip; insert one end of the strip into the opening, pull through and twist to make a bow tie shape. Transfer to the prepared baking sheet.
4. Set a rack on another baking sheet. Heat 2 inches vegetable oil in a large pot until a deep-fry thermometer registers 350°. Working in batches of 6 to 8, fry the cookies, turning once, until golden brown and crisp, 3 to 4 minutes. Transfer to the rack with a slotted spoon; toss in the spiced sugar while still warm.

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EGGNOG COOKIE BARS

ACTIVE: 20 min | TOTAL: 2 hr
MAKES: about 48

Cooking spray
2½ cups all-purpose flour
¾ teaspoon freshly grated nutmeg, plus more for topping
½ teaspoon salt
2½ sticks unsalted butter, melted
1¾ cups granulated sugar
2 large eggs plus 3 egg yolks
2 tablespoons brandy
1 tablespoon pure vanilla extract
Confectioners' sugar, for dusting

1. Preheat the oven to 350°. Line a 9-by-13-inch baking dish with foil, leaving a 2-inch overhang on 2 sides; coat with cooking spray.
2. Whisk the flour, nutmeg and salt in a medium bowl. Whisk the melted butter, granulated sugar, eggs, egg yolks, brandy and vanilla in a large bowl until smooth. Whisk in the flour mixture until smooth. Spread the batter in the prepared baking dish. Bake until the top is shiny and slightly cracked, about 40 minutes. Let cool completely in the pan.
3. Lift the bars out of the pan using the foil overhang; dust with confectioners' sugar and sprinkle with nutmeg. Slice into 1½-inch squares.

Catch Food Network's *Christmas Cookie Challenge* November 28 at 9 p.m. ET.



MALTED SUGAR COOKIES

ACTIVE: 45 min | TOTAL: 3 hr 15 min
MAKES: about 40

2¼ cups all-purpose flour, plus more for dusting
¾ cup malted milk powder (not chocolate)
½ teaspoon baking powder
2 sticks unsalted butter, at room temperature
¾ cup granulated sugar
1 large egg
1 tablespoon pure vanilla extract
1 1-pound box confectioners' sugar
2 tablespoons meringue powder
Gel food coloring
Sanding sugar, for decorating

1. Whisk the flour, malted milk powder and baking powder in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Add the egg and vanilla and beat until incorporated. Reduce the mixer speed to low; add the flour mixture in 2 batches and beat until just incorporated. Divide the dough between 2 sheets of plastic wrap; shape each into a disk. Wrap and refrigerate until firm, 1 hour or overnight.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 disk at a time, roll out the dough on a floured surface until ¼ inch thick. Cut out cookies with 2- to 3-inch cookie cutters; arrange about 1 inch apart on the prepared baking sheets. Reroll the scraps once and cut out more cookies. Freeze until firm, 5 to 10 minutes.
3. Bake, switching the pans halfway through, until the cookies are golden around the edges, 12 to 15 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
4. Make the royal icing: Whisk the confectioners' sugar and meringue powder in a large bowl. Add 5 tablespoons water; beat with a mixer on medium-high speed until soft glossy peaks form, adding up to 1 more tablespoon water if necessary. Tint as desired with food coloring. Spread or pipe on the cookies. Sprinkle with sanding sugar. Let set, 1 hour.
Go to page 242 for decorating tips.



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On the Road

PHOTOGRAPHS BY **JEFF HARRIS**



BURLINGTON, NJ



Cakewalk

Fans of Junior's Cheesecake, a 65-year-old New York City institution, were shocked when the company moved its factory to New Jersey last summer. But third-generation owner Alan Rosen has devised a simple incentive for luring NYC cheesecake lovers across state lines: free food. Starting this month, he'll offer tours of Junior's new 103,000-square-foot facility in Burlington, NJ, and everyone on the tour will walk away with a free 6-inch cheesecake. *Tours offered the first Monday of each month; e-mail info@juniorscheesecake.com to sign up.*







HAIR AND MAKEUP (BURRELL): PIRET AAVA. RADIO CITY: GETTY IMAGES.

A New York City CHRISTMAS

Food Network star Anne Burrell shows us her favorite hometown spots.

PHOTOGRAPH BY **JAKE CHESSUM**

SOMETHING SPECTACULAR

Anne first saw *Radio City Christmas Spectacular* as a kid during a family trip to Manhattan from their home in upstate New York, and she has dreamed about being onstage with the Rockettes ever since. "I've always wanted to be one of them!" she says. Anne has stuck to what she knows best—cooking and hosting *Worst Cooks in America*—but she has seen the show countless times during her 18 years living in New York City. And she has become friends with many of the dancers through charity events, including this year's annual Garden of Dreams Foundation Talent Show. Anne admits she could never keep her place in line for "Parade of the Wooden Soldiers," but she *does* score backstage passes to the shows. *Through January 3; tickets from $41; radiocitychristmas.com*



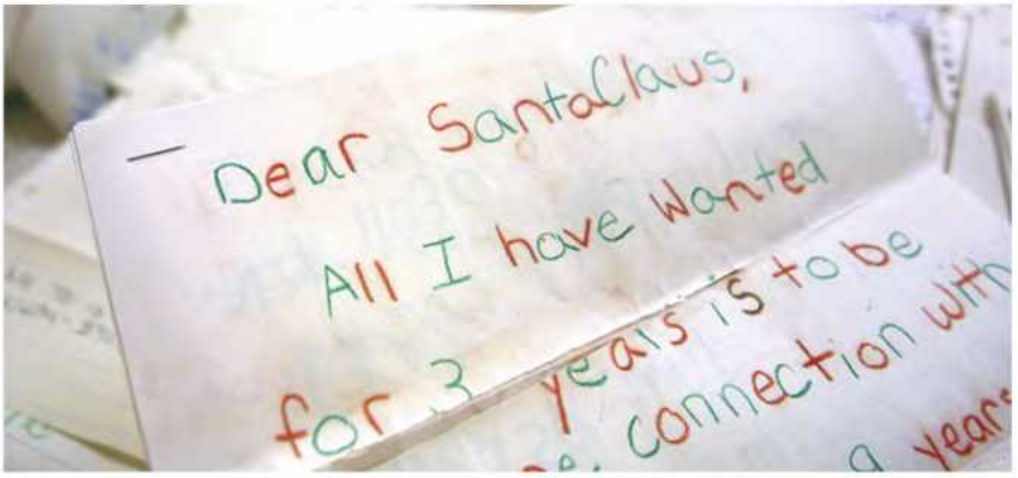


TINSEL TOWN

The owner of Rolf's, a German-French restaurant in Gramercy, decorates his 47-year-old spot with so many ornaments and strands of tinsel, you can hardly see the ceiling. The wait for a table can be long—"Every New Yorker has the same idea!" Anne jokes—so she recommends enjoying the scenery from the bar with a glass of eggnog, her go-to holiday cocktail. *281 Third Ave.; rolfsnyc.com*

SANTA'S HELPER

"I love to do something to give back at Christmastime," Anne says. Most years, that means stopping by the grand 103-year-old James A. Farley Post Office (the city's main branch) to take part in the Operation Santa microphilanthropy program. She chooses a wish list sent to St. Nick by an underprivileged kid, shops for the presents and then mails the package. *421 Eighth Ave.; usps.com*





TEA PARTY

The Plaza Hotel dates from New York's Gilded Age, and tea in the hotel's Palm Court feels appropriately genteel. Anne's friend and fellow Food Network star Geoffrey Zakarian runs the show there. She usually opts for The New Yorker Tea service, which comes with six kinds of finger sandwiches (including a bagel stuffed with lox and cream cheese) and bite-size versions of iconic Big Apple desserts like cheesecake and a black-and-white éclair. *$65 per person; theplazany.com*

HOLIDAY CENTRAL →

After the *Christmas Spectacular,* be sure to admire the Rockefeller Center Christmas tree. Anne makes an annual trip to see the enormous evergreen—in part because she can't put up her own tree (her cats, Nancy and Marcia, swat at the ornaments). Anne suggests skipping the crowded lighting ceremony and visiting on a random weeknight instead *(December 2 through January 6; rockefellercenter.com).* From there, you can branch off to see the window displays in the city's most famous department stores: One of Anne's favorites, Saks Fifth Avenue, is across the street, and if you continue 10 blocks south, you'll hit Lord & Taylor, which is filling its windows with gingerbread houses and mock candy shops this year.

ROLF'S AND LETTER: GETTY IMAGES. TREE: BART BARLOW.





CITY SKATING

Ice-skating rinks pop up all over Manhattan during the winter, but Anne always heads to Wollman Rink in Central Park. It's situated at the south end of the park, so you'll have an amazing view of the Midtown skyline while you skate. *From $5 for entry, $8 for skate rentals; wollmanskatingrink.com*



SING-ALONG

On the first Sunday of December, Anne heads to The Brick Church on the Upper East Side, where several blocks are closed to traffic. Visitors pack the streets and sing carols (the church's organ music is piped outside) as more than 100 trees are lit. "It's a moment when people come together to celebrate," Anne says. *December 6; 62 East 92nd St.; brickchurch.org*



HOT SPOT

Anne likes the hot chocolate at Jacques Torres so much, she has to ask the baristas not to make it too hot—"because I can never wait to drink it!" she says. She goes for the classic version (milk powder makes it extra rich), but if you can handle some spice, ask for Wicked-style, which is spiked with cinnamon and ground chipotle chile peppers. *Multiple locations; mrchocolate.com*

THE BRICK CHURCH: CUTTY MCGILL. SKATING: GETTY IMAGES.


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1/4 tsp baking soda
1/2 cup (1 stick) salted butter, melted
1/3 cup Zing™ Baking Blend
5 tbsp unsweetened cocoa powder
2 tbsp instant coffee crystals
1 egg, beaten
2 tsp vanilla extract

Coconut Whipped Cream Ingredients:
1 cup well-chilled whipping cream
1 tsp clear coconut extract
Unsweetened shredded coconut, for garnish

Instructions:
In a large bowl, whisk together flour and baking soda; set aside.

In a separate bowl, melt butter in microwave. Add Zing™ Baking Blend; stirring until dissolved. Add cocoa powder and coffee crystals, mix until smooth. Add egg and vanilla. Fold in flour mixture. When flour is incorporated, turn dough out onto plastic wrap or parchment paper. Form a log approx. 2 ½-inches in diameter. Roll in plastic wrap/parchment paper (cake roll style). Refrigerate 30 minutes or until firm.

Preheat oven 350°F. Spray cookie sheet with cooking spray. Cut log into 24 (1/2-inch) discs. Place 1 inch apart on cookie sheet. Press down lightly on each cookie. Bake 6-8 minutes. Cool on sheet 3 minutes; then cool completely on cooling rack. Store in an airtight container.

To Prepare Whipped Cream:
Add cold cream to a chilled bowl. Whip cream and coconut extract on slow speed; increase speed as cream thickens to form stiff peaks.

Spread 2 tsp whipped coconut cream on each cookie. Sprinkle 1 tsp coconut on top.

Makes 24 cookies. Layer or stack for presentation.

zingstevia.com

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We asked bakers across the U.S. to decorate a cookie inspired by their home state. The entries were too good to eat.

PHOTOGRAPHS BY **JEFF HARRIS**

THIS PAGE, FOOD STYLING: JASON SCHREIBER.

ALABAMA



Winter Wonderland
Lovin Oven Cookies, Huntsville
lovinovencookies.etsy.com

ALASKA



Gift Salmon
Creative Cakes by Jeryll, Anchorage
cakesbyjeryll.com

ARIZONA



Christmas-Light Cactus
The Baked Equation, Anthem
thebakedequation.com

ARKANSAS



Arkansas Wreath
TracyCakes, Little Rock
tracycakesar.com

CALIFORNIA



San Francisco Cable Car
Gala Bakery, San Lorenzo
galabakery.com

COLORADO



Rocky Mountain Moose
Whipped Bakery, Littleton
whippedbakerycolorado.com

CONNECTICUT



Festive Barn
Truffles Bakery, two locations
trufflesbakery.com

DELAWARE



Embossed Snowflake
Desserts by Dana, Newark
dessertsbydana.com

FLORIDA



Scuba Santa
Ali's Sweet Treats, Miami
alissweettreats.com

GEORGIA



Georgian Mansion
Crazy Cakes Bakery, Suwanee
crazycakesatl.com

HAWAII



Holiday Lei
Mignardise, Honolulu
mignardisehawaii.com

IDAHO



Festival of Trees
Kimbo's Cookies, Boise
kimboscookies.com

ILLINOIS



Millennium Park Skating
Sweet Boutique, Hinsdale
sweetboutiquellc.com

INDIANA



Gift-Wrapped Indiana
Lemon Tree Cookies, Indianapolis
lemontreecookies.com

IOWA



Snowy Covered Bridge
The Sugar Shack Bakery, Sioux City
thesugarshackbakery.com

KANSAS



Sunflower Elves
Cheri's Bakery, Wichita
cheris-bakery.com

KENTUCKY



Cardinal in Winter
Tunde's Creations, Bowling Green
tundescreations.etsy.com

LOUISIANA



Papa Noël and Alligator
Gold Coast Traditions, Prairieville
goldcoasttraditions.com

MAINE



Lobster-Trap Christmas Tree
Dany's Cakes, Turner
Dany's Cakes on Facebook

MARYLAND



Santa Crab
Sugar Dot Cookies, Middletown
sugardotcookies.com

MASSACHUSETTS



Sports-Fan Snowmen
Oakleaf Cakes Bake Shop, Boston
oakleafcakes.com

MICHIGAN



Wintry White Pines
The Sweetest Thing, Waterford
thesweetestthingcookies.com

MINNESOTA



Frozen Harbor
Cookie Temptations, Duluth
cookietemptations.com

MISSISSIPPI



Christmas Drawl
Sweet Tweets, Hattiesburg
facebook.com/vickisweettweets

MISSOURI



Holiday Greeting
Colleen's Cookies, St. Louis
colleenscookies.com

MONTANA



Festive Bison
Treu Creations Cookies, Bozeman
treucreations.com

NEBRASKA



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Parker's Custom Cookies, Fremont
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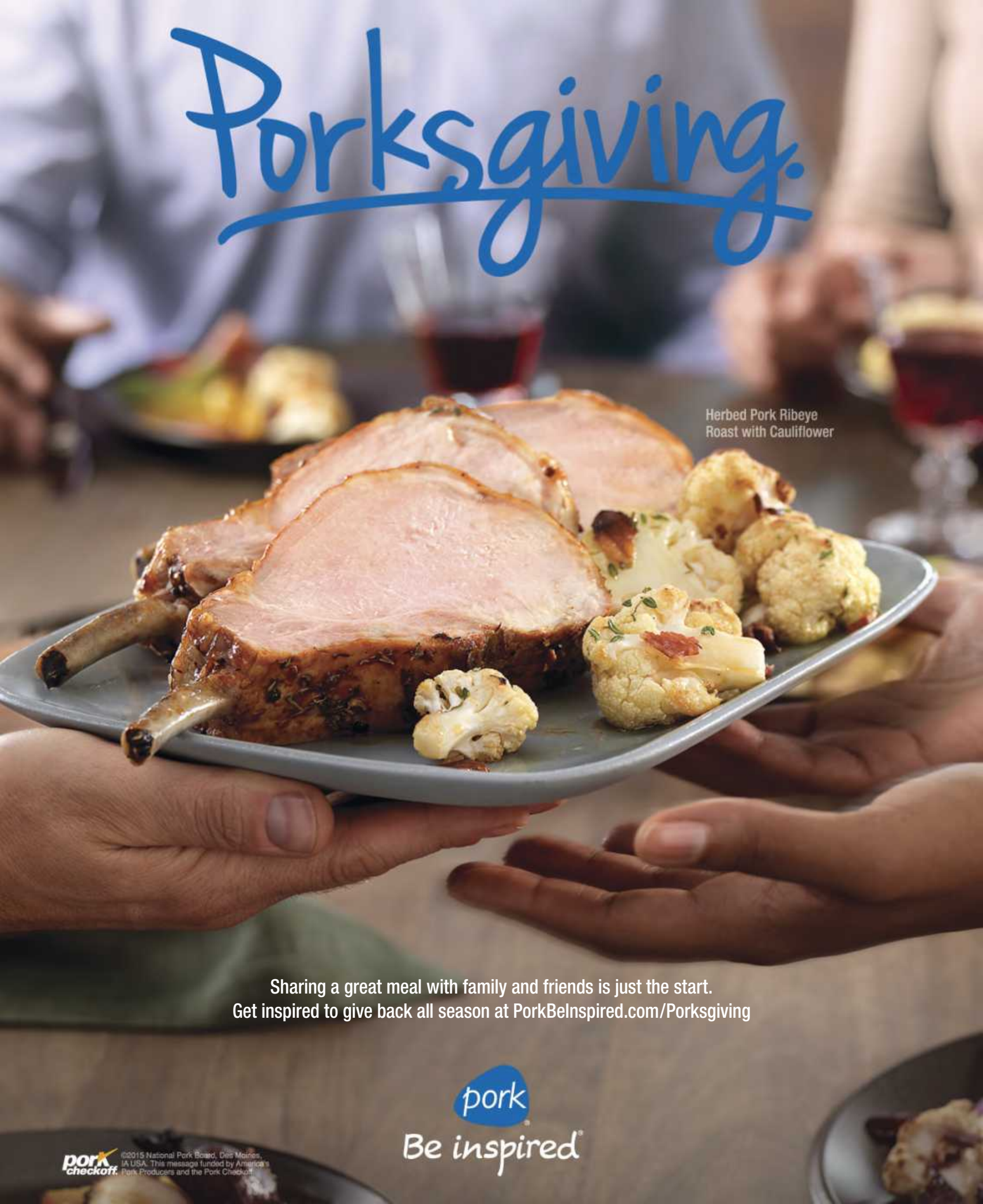
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Isabel's Bakery, Sparks
isabelsbakery.com

NEW HAMPSHIRE



Old Man of the Mountain
The Wicked Sweet Sugar Boutique, Hampton
thewssugarboutique.com

NEW JERSEY



Jersey Shore
Pink Cake Box, Denville
pinkcakebox.com

NEW MEXICO



Luminarias and Adobe Church
Cookies Unleashed, Rio Rancho
facebook.com/cookiesunleashed

NEW YORK



Rockefeller Center Tree
Buttercup Cookie, Albany
buttercupcookie.com

NORTH CAROLINA



Cape Hatteras Lighthouse
Flower & Flour, Wilmington
flowerandflour.com

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NORTH DAKOTA



Snowy Capitol Scene
Kaity Kakes, Bismarck
kaitykakes.com

OHIO



Cincinnati Zoo
The BonBonerie, Cincinnati
bonbonerie.com

OKLAHOMA



Christmas Dream Catcher
Cookiedoodle, Jenks
cookiedoodleshop.com

OREGON



Twin Sisters Mountain
Wildflour Confectionery, Albany
sweetwildflour.etsy.com

PENNSYLVANIA



Pennsylvania Dutch Tree
Flour Box Bakery, Bellefonte
flourboxbakery.com

RHODE ISLAND



Providence WaterFire
Eye Cookies, Barrington
facebook.com/eyecookies

SOUTH CAROLINA



Illuminated Palmetto
Sugar Therapy, Columbia
sugartherapy.biz

SOUTH DAKOTA



Smiling Snowman
The Cookie Jar Eatery, Sioux Falls
cookiejarsd.com

TENNESSEE



Elvis Christmas Carol
The Whimsy Cookie Company, Memphis
whimsycookieco.com



505 Southwestern Green Chile Stew

INGREDIENTS

1 1/2 to 1 3/4 pounds beef chuck or pork butt (shoulder), cut in 1/2-inch cubes

2 medium onions, diced

4 garlic cloves, minced

1 to 1 1/4 pounds red waxy potatoes, peeled or unpeeled, and diced

5 cups beef or chicken stock

1 1/2 tablespoons salt or more to taste

3 cups 505 Southwestern brand Hatch Valley Roasted Green Chile sauce

1 cup corn kernels, fresh or frozen, 1 cup carrot chunks, or 1 diced red bell pepper, optional

DIRECTIONS

1. Sear the meat in a Dutch oven or large heavy saucepan over medium-high heat until it browns and liquid accumulated from the meat mostly evaporates.
2. Stir in the onions and garlic and cook for several minutes, until the onions become translucent. Pour in stock and scrape the mixture up from the bottom to loosen browned bits.
3. Sprinkle in the salt, reduce the heat to a low simmer, and cook uncovered for 1 1/2 hours.
4. Stir in the chile sauce and any of the optional ingredients and continue cooking for another 45 minutes to 1 hour, until the meat is quite tender, the vegetables are soft, and the flavors have blended together.
5. Ladle into bowls and serve hot.

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sweetthemesbakery.com

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WEST VIRGINIA



Perched Cardinal
Blakeley Street Bakery, Charles Town
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Good Question...

Have a question about cooking?
Visit foodnetwork.com/goodquestion.

Q: What's the difference between puff pastry and pie dough?
Andrew Brindley, St. George, UT





A: Both doughs are made with the same ingredients (flour, butter or shortening, and water), but the resulting textures are very different. Puff pastry is made by wrapping a piece of dough around a slab of butter, then repeatedly rolling it out and folding it to create very thin alternating layers of dough and butter (buy the frozen stuff—puff pastry is difficult to make yourself). When baked, the layers separate and puff up, making puff pastry great for turnovers and tarts. Pie dough is made by cutting fat into flour until it's in tiny pieces; those pieces of fat help form a flaky but much sturdier crust than puff pastry.



Q: How do I melt white chocolate without cussing?
Erica Reynolds Miller via Facebook

A: Ha! You're right—working with white chocolate can be tricky. It has a lower melting point than semisweet chocolate, so it can easily seize and turn into a thick, grainy mess. You can melt white chocolate in a double boiler or in the microwave.

Double-boiler method Put finely chopped pieces or white chocolate chips in a heatproof bowl set over a pan of simmering water and stir until melted. Don't let the bowl touch the water, and make sure not a drop of water gets into the chocolate.

Microwave method Put finely chopped pieces or white chocolate chips in a microwave-safe bowl and microwave in 30-second intervals, stirring, until almost melted. Then stir until smooth.



Q: There are spots baked onto my glass baking dishes. How do I get them clean again?
Cassie Stratton (@cassafrass716) via Instagram

A: We asked the experts at the Good Housekeeping Research Institute for help with this one. They recommend coating the stains with a paste of baking soda and dish soap, then letting the dish soak in hot water for 15 minutes. After soaking, scrub with a sponge, sprinkling more baking soda on any stubborn bits. The soap and hot water will help dissolve the grease and the baking soda will act as a mild abrasive.

COOKIE ICING TIPS

(See recipes on page 221.)

To decorate sugar cookies, you'll need royal icing in two consistencies: thicker icing for piping borders and designs and thinner icing for "flooding," a technique by which you spread icing within an outline to create a smooth layer. To thin your icing, stir in tiny amounts of water until it's syrup-like. To tint icing, use gel food coloring. Here's how to decorate:



1. Transfer a small amount of the thicker icing to a resealable plastic bag and snip a small corner. Use this icing to pipe a border around the edge of each cookie. Let set for a few minutes.



2. Transfer the thinner icing to another resealable bag and snip a small corner. Pipe a generous amount inside the border of each cookie. Use the back of a spoon to spread the icing inside the border.



3. Let the icing set at room temperature at least 20 minutes before decorating with another color icing, then let set completely, about 1 hour.

Crosshatch design
Cover the cookies with white icing (use flooding technique). Let set, then tint some of the thicker icing red and pipe a crosshatch on top.



Snowflake design
Cover the cookies with red icing (tint thick and thin icing red for flooding technique above). Let set, then pipe a snowflake with thick white icing.



Candy cane design
Cover the cookies with white icing (use flooding technique). Let set, then tint some of the thicker icing red and pipe stripes on top. Sprinkle the stripes with red sanding sugar while still wet. Tap off the excess sugar.



CHOCOLATE AND PIE CRUST: GETTY IMAGES. BAKING DISH: JEFF HARRIS/STUDIO D. PUFF PASTRY: SHUTTERSTOCK. COOKIES 1, 2 AND 3: ANDREW PURCELL.

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Wet before use. A rinse is required for surfaces that come in direct contact with food. Use as directed.

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GREAT SHOT!

We really ❤ the stars' holiday pics from Instagram.



Did Santa just tell Ty Pennington (@thetypennington) that his name is on the naughty list?



Katie Lee's (@katieleekitchen) pug, Fionula, is *not* impressed by Christmas.



Duff Goldman (@duff_goldman) was in the spirit shooting *Holiday Baking Championship*.



Childhood dream come true: Kelsey Nixon (@kelseynixon) strolls through a life-size Candy Land.



In the winter, running out of fridge space is never a concern at Nancy Fuller's (@fullerfarmer) farmhouse.



For a *Hot in Cleveland* episode, Valerie Bertinelli (@wolfiesmom) made like Santa and strutted on the roof.



Giada De Laurentiis (@giadadelaurentiis) builds a snowman in Central Park.



Here comes S.C.! Scott Conant (@conantnyc), that is.



Tired of gift wrapping? Rufus, Ted Allen's (@thetedallen) cat, can relate.

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WHAT DO YOU THINK?

ACTIVE: 1 hr | TOTAL: 4 hr 20 min | SERVES: 10

FOR THE CRÊPES

- 1½ cups all-purpose flour
- 3 large eggs
- 2 cups milk
- 4 tablespoons unsalted butter, melted, plus more for the pan
- 2 tablespoons granulated sugar
- 1 tablespoon spiced rum
- ¼ teaspoon salt

FOR THE FILLING AND TOPPING

- 2 sticks unsalted butter, at room temperature
- 6 ounces cream cheese, at room temperature
- 3 cups confectioners' sugar
- 3 tablespoons spiced rum
- 2 tablespoons granulated sugar

1. Make the crêpes: Combine the flour, eggs, milk, melted butter, granulated sugar, rum and salt in a blender; blend until smooth, scraping down the sides of the blender as needed. Set the batter aside, covered, 1 hour.

2. Line a baking sheet with parchment paper. Heat a 10-inch nonstick skillet over medium heat. Lightly brush with butter. Pour a scant ¼ cup batter into the center, then quickly tilt and swirl the skillet to coat with the batter. Cook until the bottom of the crêpe is golden brown and the top is set, about 1 minute. Flip and cook until lightly browned on the other side, about 30 more seconds. Invert onto the prepared baking sheet. Repeat with the remaining batter to make 16 to 20 crêpes, stacking them as you go; lightly brush the skillet with more butter as needed. Don't worry if a few crêpes tear—they can be layered in the middle of your cake.

3. Make the filling: Beat the butter and cream cheese in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the confectioners' sugar in 2 batches until fluffy, then beat in the rum.

4. Set aside the best crêpe for the top layer. Put 1 crêpe on a platter and top with about ¼ cup filling, spreading it to the edge. Repeat, layering the remaining crêpes and filling; top with the reserved crêpe. Refrigerate until set, at least 2 hours or overnight.

5. Before serving, sprinkle the granulated sugar evenly over the top crêpe; brûlée with a kitchen torch. Chill 15 minutes before serving.

Recent Winner:
SUGAR AND SPICE AND EVERYTHING MICE



Lindsey Bininger
Pleasantville, NY

— RUNNERS-UP —

Figs in a Blanket
Liz O'Shea
Wilmington, MA

Fig Tails
Jill Robillard
Sacramento, CA

Of Mice and Figs
Terri Rosen
Baltimore

How to enter:

1. Read the recipe and come up with a creative name for this crêpe cake.

2. Go to **foodnetwork.com/namethisdish** and enter your best name from November 24 to December 15, 2015. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive a $50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! contest is sponsored by Hearst Communications, Inc. Beginning November 24, 2015, at 12:01 a.m. ET through December 15, 2015, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name for the dish shown above. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

CAKE: JOHNNY MILLER; FOOD STYLING: SUSAN SPUNGEN. CHOCOLATE FIG MOUSE: RALPH SMITH.

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FAVORITE Holiday PARTY FOODS



POTATO-BEEF CANAPÉS

ACTIVE: 25 min | TOTAL: 1 hr 10 min | SERVES: 8

- 1½ pounds beef tenderloin
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 5 small red-skinned potatoes, sliced ¼ inch thick
- ⅔ cup jarred roasted red peppers, drained, rinsed and diced
- 1 small shallot, minced
- 1 tablespoon red wine vinegar
- 1 teaspoon capers, chopped
- ¼ teaspoon finely grated garlic
- ¼ teaspoon finely chopped fresh rosemary
- Large pinch of sugar

1. Preheat the oven to 350°. Season the beef with salt and pepper. Heat 1 tablespoon olive oil in an ovenproof skillet over medium-high heat. Add the beef and brown on all sides, about 6 minutes. Transfer the skillet to the oven; roast until a thermometer inserted into the meat registers 125°, about 30 minutes. Transfer to a cutting board; let rest 15 minutes.

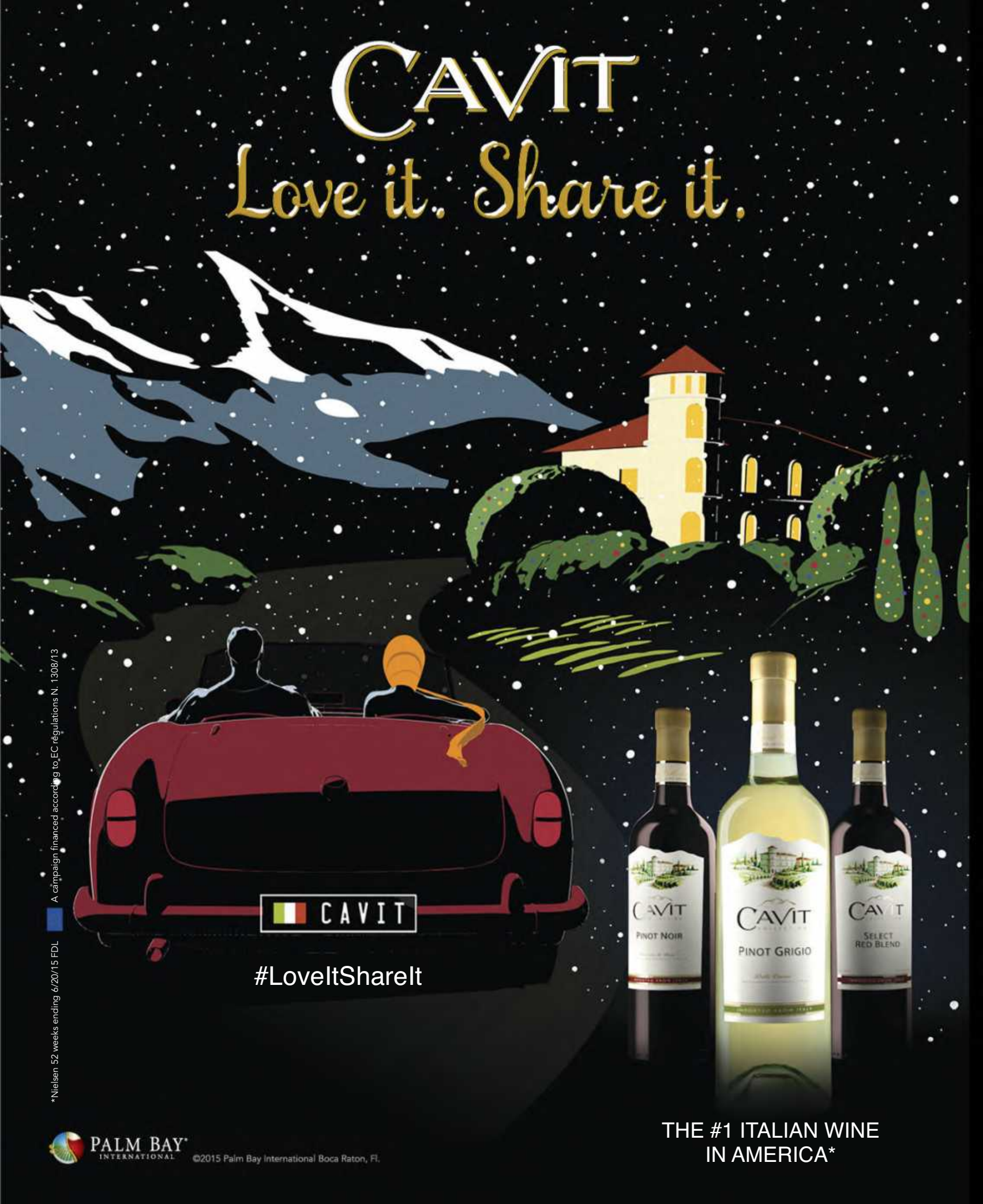
2. Meanwhile, put the potatoes in a saucepan, cover with cold water and add salt. Bring to a boil, then reduce the heat and simmer until just tender, up to 5 minutes. Drain and let cool.

3. Mix the roasted peppers, shallot, vinegar, the remaining 1 tablespoon olive oil, the capers, garlic, rosemary and sugar in a bowl; season with salt and pepper. Thinly slice the beef and arrange on the potato rounds; top with the pepper salsa. Serve warm or at room temperature.



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SWEET ROASTED GRAPES

ACTIVE: 10 min | TOTAL: 40 min | SERVES: 6

Unsalted butter, for the pan
1 pound seedless grapes
¾ cup walnuts
2 tablespoons sugar
1 tablespoon honey
Juice of ½ lemon
Freshly ground pepper

1. Preheat the oven to 500°. Butter a large ovenproof skillet. Add the grapes and walnuts and sprinkle with the sugar. Roast until the grapes are tender and juicy, about 25 minutes.
2. Transfer the grapes and walnuts to a bowl with a slotted spoon. Add the honey to the juices in the skillet and simmer on the stovetop until syrupy, 6 to 7 minutes.
3. Remove from the heat and add the lemon juice and a few grinds of pepper. Pour over the grapes. Serve with cheese and crackers.



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PEAR TREE COCKTAIL

ACTIVE: 5 min | TOTAL: 35 min | MAKES: 6

- 1½ cups pear nectar
- 6 sprigs rosemary, plus more for serving
- ⅓ cup dried cherries
- 1 750-ml bottle sparkling wine
- Pear slices, for serving

1. Muddle the pear nectar, rosemary and dried cherries in a pitcher; let steep 30 minutes.
2. Strain into 6 glasses and top with the sparkling wine. Garnish with more rosemary and some pear slices.



HIBISCUS SPARKLER

ACTIVE: 5 min | TOTAL: 5 min | MAKES: 6

- 1½ cups orange juice
- 1 750-ml bottle sparkling wine
- ¾ cup hibiscus syrup

Pour ¾ cup orange juice into each of 6 glasses. Top with the sparkling wine and hibiscus syrup.

KANG KIM.

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PEPPERMINT SHAKES

ACTIVE: 5 min | TOTAL: 5 min
MAKES: 4

- ½ pint vanilla ice cream
- ½ pint mint-chocolate chip ice cream
- 1 cup milk
- Peppermint schnapps (optional)
- Peppermint sticks, for garnish

Puree the vanilla ice cream, mint-chocolate chip ice cream and milk in a blender. Divide among 4 glasses. Top with a shot of peppermint schnapps, if desired. Garnish with peppermint sticks.

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BAKED CAMBOZOLA DIP WITH PECANS AND CRANBERRIES

ACTIVE: 10 min | TOTAL: 25 min | SERVES: 6 to 8

- ½ cup roughly chopped pecans
- ½ cup dried cranberries
- 2 teaspoons packed light brown sugar
- ¼ teaspoon curry powder
- Kosher salt
- 1 pound Cambozola cheese, rind removed, cubed
- Pear slices, crackers or pita chips, for serving

1. Preheat the oven to 400°. Combine the pecans, dried cranberries, brown sugar, curry powder and a pinch of salt in a medium bowl.

2. Put the cheese in a 1-quart baking dish and top with the pecan mixture. Bake until the cheese melts and the nuts are toasted, about 12 minutes. Serve with sliced pears, crackers or pita chips.

ANDREW PURCELL

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BISCUIT-WRAPPED FRIED CHICKEN

ACTIVE: 1 hr | TOTAL: 3 hr | MAKES: 24

FOR THE MARINADE
- 1 cup buttermilk
- ½ cup mild to medium hot sauce
- Kosher salt
- 14 ounces skinless, boneless chicken thighs (2 to 3 large)

FOR THE DOUGH
- 2 cups all-purpose flour, plus more for dusting
- Kosher salt
- 1 tablespoon baking powder
- 2 teaspoons sugar
- 1 cup half-and-half

FOR FRYING
- 2 cups all-purpose flour
- 2 teaspoons paprika, plus more for sprinkling
- 1 teaspoon cayenne pepper
- 1 teaspoon chopped fresh thyme
- Freshly ground black pepper
- Vegetable oil, for frying
- Kosher salt
- 5 tablespoons unsalted butter, melted
- 2 tablespoons honey

1. Marinate the chicken: Whisk the buttermilk, hot sauce and 1 teaspoon salt in a medium bowl. Cut the chicken into 24 small pieces (about ¾ by 2 inches each) and add to the marinade; cover and refrigerate at least 2 hours or overnight.
2. Make the dough: Whisk the flour, 1 teaspoon salt, the baking powder and sugar in a large bowl. Slowly pour in the half-and-half, stirring with a wooden spoon until a rough dough forms. Turn out onto a lightly floured surface and knead until the dough comes together, about 1 minute. Pat into a rectangle, then roll out to 8 by 12 inches (about ⅛ inch thick). Cut the dough into 24 strips (about 1 by 4 inches each) and set on a parchment-lined baking sheet; refrigerate 30 minutes.
3. Fry the chicken: Combine the flour, paprika, cayenne, thyme and 1 teaspoon black pepper in a large bowl. Heat about 2 inches of vegetable oil in a deep skillet over medium heat until a deep-fry thermometer registers 360°. Working in batches, remove the chicken from the marinade, letting the excess drip off. Toss in the seasoned flour, then fry, turning occasionally, until golden brown and just cooked through, about 3 minutes. Remove with a slotted spoon and drain on paper towels; sprinkle with salt.
4. Preheat the oven to 375°. Wrap a strip of chilled dough around each piece of fried chicken, pressing lightly to seal; set on the baking sheet, seam-side down. Brush the dough with 2 tablespoons of the melted butter and sprinkle with salt and paprika. Bake until golden brown, about 12 minutes. Combine the remaining 3 tablespoons melted butter and the honey; brush onto the biscuits while still hot.

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CRAB-AVOCADO

Toss ¾ cup lump crabmeat (picked over) with a squeeze of lemon juice and 1 tablespoon chopped chives. Mash 1 avocado with 1 teaspoon rice vinegar and season with salt, pepper and hot sauce; spread on 4 slices toasted whole-wheat bread. Top with the crab salad and season with salt and pepper.

PESTO-AVOCADO

Spread 4 slices toasted white bread with pesto. Top with sliced avocado; drizzle with olive oil and lemon juice and season with salt and pepper. Top with grated parmesan, toasted pine nuts and torn basil.

CHIPOTLE MANGO-AVOCADO

Mix 2 tablespoons mayonnaise with 2 teaspoons chopped chipotles in adobo sauce. Spread on 4 slices toasted sourdough bread. Top with chopped mango and avocado and thinly sliced red onion; drizzle with lime juice and season with salt and red pepper flakes.

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HORSERADISH SHRIMP

ACTIVE: 15 min | TOTAL: 50 min | SERVES: 8

- ¼ cup tomato paste
- ¼ cup horseradish, drained
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- ¾ teaspoon hot sauce
- Kosher salt and freshly ground pepper
- 2 pounds large shrimp, peeled and deveined (tails intact)
- Lemon wedges, for serving

1. Mix the tomato paste, horseradish, olive oil, hot sauce, 1½ teaspoons salt, and pepper to taste in a large bowl; add the shrimp and toss. Cover and refrigerate 30 minutes to 1 hour.

2. Preheat the broiler. Brush a rimmed baking sheet with olive oil. Spread out the shrimp on the baking sheet and broil until just cooked through, 4 to 8 minutes (no need to turn). Serve warm or at room temperature with lemon wedges.

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Hot Sticky Finger Plum Pork Spareribs

INGREDIENTS

- 1/2 cup Texas Pete® Hot Chicken Wing Sauce
- 1/2 cup Asian plum sauce
- 1/4 cup soy sauce
- 1/4 cup honey
- 5 lbs. pork spareribs

DIRECTIONS

1. Combine Texas Pete® Hot Chicken Wing Sauce, Asian plum sauce, soy sauce and honey for marinade.
2. Place meat in large, sealable container or bag. Add marinade and allow to coat.
3. Refrigerate 24 hours.
4. Drain meat before cooking; reserve marinade.
5. Brown ribs over medium-high heat in a braiser; add reserved marinade to braiser, cover and cook in a 325°F oven for 2 hours or until spareribs are tender.





ROASTED SHALLOT YOGURT DIP

ACTIVE: 10 min | TOTAL: 50 min | SERVES: 6

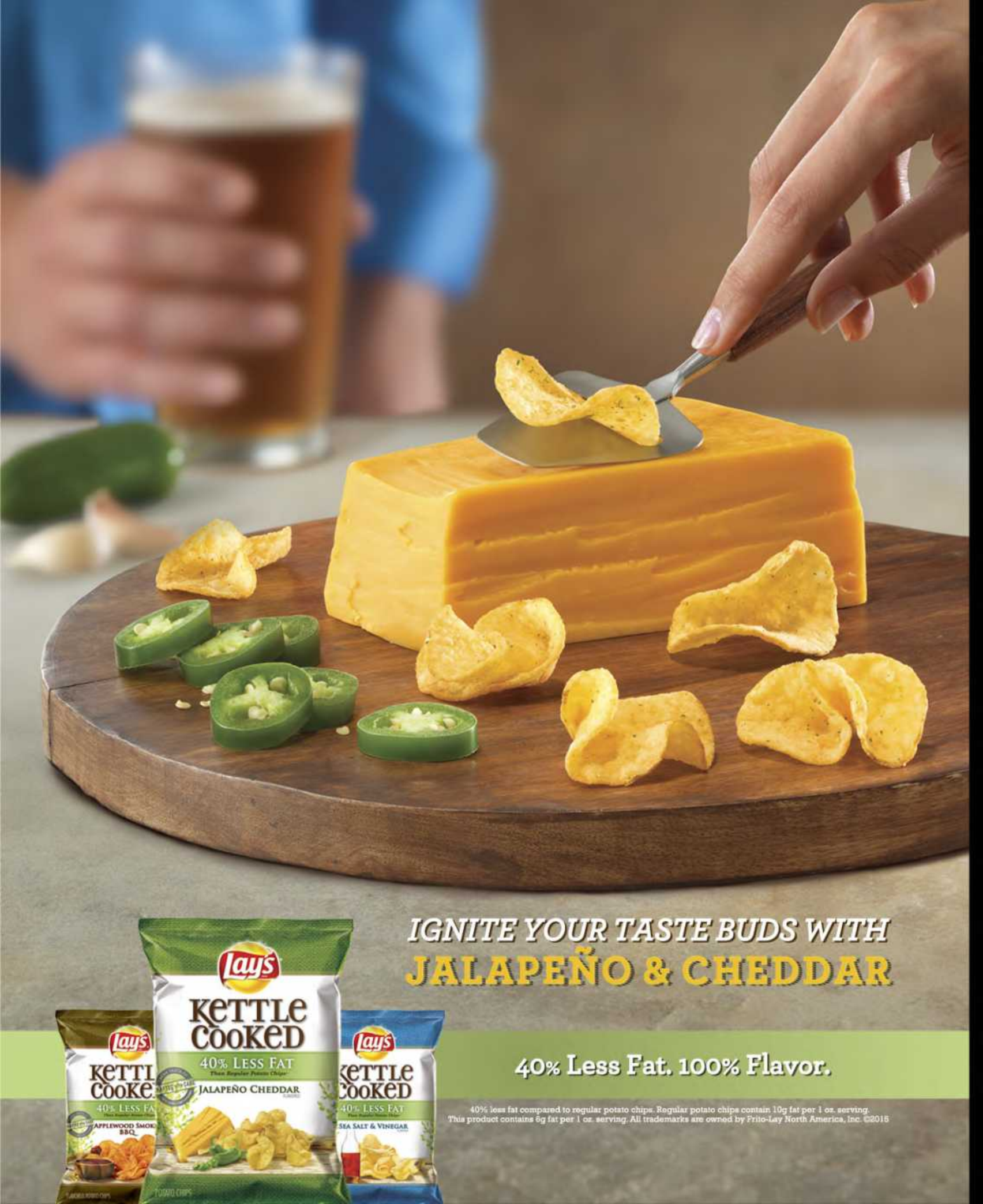
- 6 shallots (unpeeled)
- 3 cloves garlic (unpeeeled)
- 2 teaspoons extra-virgin olive oil
- 1 cup plain low-fat Greek yogurt
- 3 tablespoons chopped chives, plus more for topping
- Kosher salt

1. Preheat the oven to 350°. Toss the shallots and garlic with the olive oil on a rimmed baking sheet. Bake until softened, 20 to 30 minutes. Let cool slightly, then peel.

2. Finely chop the shallots and garlic and mix with the yogurt and chives in a medium bowl. Season with salt. Sprinkle with more chives before serving.

SAM KAPLAN.

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TWO-POTATOES ANNA

ACTIVE: 50 min | TOTAL: 1 hr 45 min | SERVES: 10

3 large sweet potatoes (about 1½ pounds)
6 medium russet potatoes (about 2½ pounds)
1½ sticks unsalted butter, melted
Kosher or sea salt
3 tablespoons fresh rosemary
Freshly ground pepper

1. Position a rack in the upper third of the oven and preheat to 450˚. Peel the sweet potatoes and slice into ⅛-inch-thick rounds (use a mandoline if you have one). Peel half of the russet potatoes and slice into ⅛-inch-thick rounds. (Do not rinse—you'll need the starch for the dish to set.)
2. Coat the bottom of a 10-inch nonstick ovenproof skillet with 4 tablespoons melted butter. Starting in the center of the skillet, arrange a layer of russet potato slices in concentric circles, slightly overlapping them. Sprinkle with a pinch of salt and some of the rosemary leaves.
3. Set the skillet over medium heat. Working quickly, add the remaining sliced russets in 2 more layers, then the sliced sweet potatoes in 2 layers, sprinkling lightly with more salt and rosemary between layers. (Check to make sure the bottom is browning evenly; adjust the heat as needed.) Drizzle with 4 tablespoons melted butter. Peel and thinly slice the remaining russets; add them to the skillet in 2 or 3 more layers, seasoning each layer with salt and rosemary. Drizzle with the remaining 4 tablespoons melted butter.
4. When the potatoes are golden brown on the bottom, transfer the skillet to the oven and bake until the potatoes soften slightly, about 30 minutes. Remove from the oven; center the bottom of a 9-inch round cake pan on the surface of the potatoes and press firmly a few times to help the layers stick together. Remove the cake pan and return the skillet to the oven; bake until the potatoes are tender and the top is golden brown, about 20 more minutes.
5. Let the potatoes cool 5 minutes in the skillet, then run a small knife around the edge to loosen. Set an inverted serving plate on top of the skillet and carefully flip the potatoes onto the plate. Season with salt and pepper.

DAVID MALOSH.

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McCormick



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McCormick® Herbed Prime Rib

2 tbsp. **McCormick Basil Leaves**
2 tbsp. **McCormick Oregano Leaves**
1 tbsp. **McCormick Garlic Powder**
2 tsp. **McCormick Onion Powder**
1 tsp. **McCormick Ground Black Pepper**
1 boneless beef rib roast (5 to 6 lbs.)
2 tbsp. oil
1 tsp. salt

MIX first 5 ingredients in small bowl. Set aside. Trim excess fat from top of beef, leaving a layer of fat about 1/4-inch thick. Place roast on rack in shallow roasting pan. Brush beef with oil. Sprinkle with salt. Coat with seasoning mixture.

ROAST, uncovered, in preheated 350°F oven until internal temperature reaches 130°F for medium-rare (1 3/4 to 2 1/4 hours) or 140°F for medium (2 1/4 to 2 3/4 hours). Begin checking internal temperature of roast with meat thermometer 30 minutes before estimated end cook time. Cover with foil and let stand 15 minutes before carving. The temperature of the meat will rise about 10°F during standing.

Makes 16 servings.

Tip: To prepare recipe with roasted vegetables, visit **mccormick.com**

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SEVEN-LAYER BARBECUE DIP

ACTIVE: 40 min | TOTAL: 55 min | SERVES: 6 to 8

- 2 plum tomatoes
- 1 jalapeño pepper
- 2 cloves garlic, unpeeled
- ½ small white onion, cut into thick rings
- 2 cups prepared pulled pork
- ⅓ cup fresh cilantro leaves, plus 2 tablespoons chopped
- ½ canned chipotle chile pepper, plus 1½ teaspoons adobo sauce from the can
- 2 avocados, diced
- Juice of 1 lime
- Kosher salt
- 1 15-ounce can refried black beans
- 1 cup sour cream
- 1½ cups shredded cheddar cheese (about 6 ounces)
- 1½ cups shredded cabbage or coleslaw mix
- 1 tablespoon chopped pickled jalapeño peppers
- Tortilla chips, for dipping

1. Make the salsa: Heat a large cast-iron skillet over high heat. Add the tomatoes, jalapeño and garlic and cook, turning, until charred, 8 to 10 minutes. Transfer to a large bowl. Add the onion to the skillet and cook, turning, until charred, 5 minutes. Add to the bowl, cover with plastic wrap and let cool.

2. Meanwhile, warm the pulled pork in a saucepan or the microwave. Pour off the excess liquid, then set the pork aside to cool.

3. Squeeze the tomatoes to remove the excess liquid; transfer to a food processor. Stem and peel the jalapeño; remove the seeds for less heat. Add the jalapeño to the food processor. Peel the garlic cloves and add to the food processor along with the onion, cilantro leaves, chipotle and adobo sauce; puree. Set aside.

4. Mash the avocados with half of the lime juice in a bowl with a fork; season with salt.

5. To assemble, spread the refried beans in a 2-quart glass bowl or trifle dish. Spread the pulled pork over the beans. Top with the salsa, then the mashed avocados. Spread the sour cream over the avocados and sprinkle with the cheese.

6. Toss the cabbage with the pickled jalapeños, the remaining lime juice and the chopped cilantro; pile on top of the cheese. Serve with tortilla chips.



RALPH SMITH.

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BAKED HAM WITH ORANGE-PEPPER GLAZE

ACTIVE: 35 min | TOTAL: 5½ hr | SERVES: 10 to 12

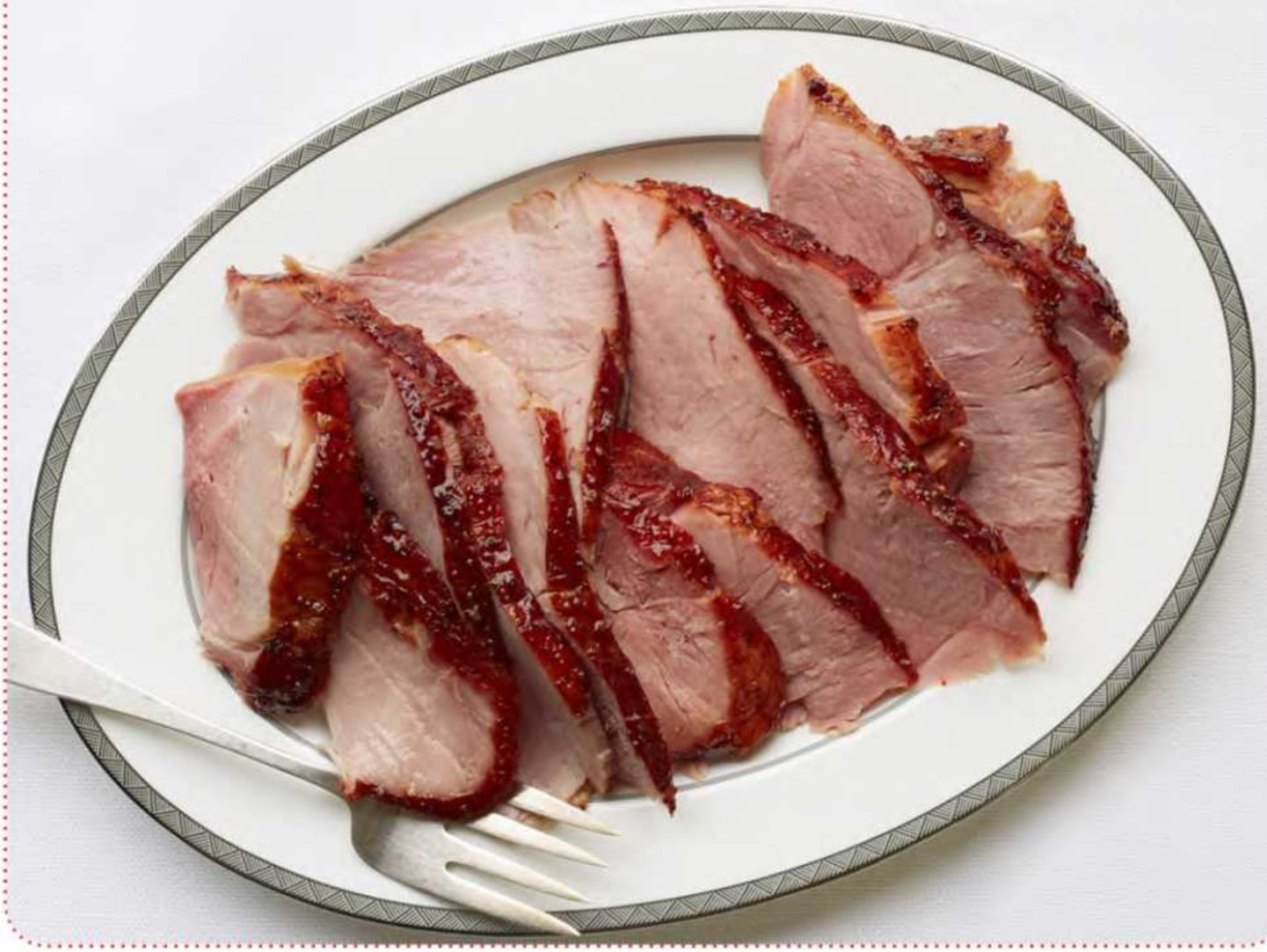
- 1 9- to 10-pound fully cooked bone-in ham (butt half)
- Finely grated zest and juice of 1 orange
- 2 cups low-sodium chicken broth
- 3 tablespoons unsalted butter, melted
- ½ cup hot pepper jelly
- ½ cup whole-grain mustard
- ½ cup packed light brown sugar
- ¼ cup orange marmalade
- ¼ cup sherry vinegar
- 2 tablespoons chopped fresh thyme
- 1 teaspoon ancho chile powder
- 1 teaspoon ground coriander
- ½ teaspoon cayenne pepper

1. Let the ham sit at room temperature, 1 hour. Trim off any skin, leaving an even layer of fat (about ½ inch thick). Use a sharp paring knife to score through the fat in a diagonal crosshatch pattern without cutting through to the meat. Place the ham flat-side down on a roasting rack set in a large roasting pan.

2. Position a rack in the lower third of the oven; preheat to 350°. Combine the orange juice, 1 cup chicken broth and the melted butter in a measuring cup. Pour over the ham and tent with foil. Bake, basting with the pan juices every 30 minutes, until a thermometer inserted into the thickest part of the ham registers 130°, 2 to 2½ hours.

3. Make the glaze: Remove the ham from the oven, spoon out about ¼ cup of the pan juices and transfer to a medium bowl. Whisk the pepper jelly, mustard, brown sugar, marmalade, vinegar, thyme, chile powder, coriander, cayenne and orange zest into the bowl.

4. Brush the ham with about one-quarter of the glaze. Add the remaining 1 cup broth to the pan. Return to the oven and bake, brushing the ham with more glaze twice (reserve some for finishing), until the surface is caramelized and a thermometer inserted into the thickest part registers 140°, 1½ to 2 more hours. Transfer the ham to a cutting board. Brush with the reserved glaze; let rest 15 minutes before carving.



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CHICKEN-AND-RICE STRUDEL

ACTIVE: 1 hr | TOTAL: 1 hr 50 min | SERVES: 6

- 2 tablespoons extra-virgin olive oil
- 6 skinless, boneless chicken thighs (about 1½ pounds), cut into 1-inch pieces
- Kosher salt and freshly ground pepper
- 1 teaspoon paprika
- 1 small bulb fennel, cored and chopped, plus 2 tablespoons chopped fronds
- 1 red bell pepper, chopped
- 2 cloves garlic, finely chopped
- ½ cup basmati rice
- 1½ cups low-sodium chicken broth
- ¼ cup sun-dried tomatoes, chopped (not oil-packed)
- ¼ cup pitted kalamata olives, chopped
- Finely grated zest of 1 lemon
- 3 scallions, thinly sliced
- ¼ cup chopped fresh parsley
- 1 tablespoon chopped fresh oregano
- 4 ounces manouri cheese or goat's milk feta, crumbled (about 1 cup)
- 8 sheets frozen phyllo dough, thawed
- 1 stick unsalted butter, melted

1. Heat the olive oil in a large pot or Dutch oven over medium-high heat. Season the chicken all over with salt, pepper and the paprika. Add to the pot and cook, turning once, until lightly browned, about 5 minutes. Transfer to a plate.

2. Add the fennel bulb and bell pepper to the pot and cook, stirring occasionally, until softened, about 5 minutes. Add the garlic and cook, stirring, 1 minute. Add the rice and cook, stirring, until lightly toasted, 2 minutes. Add the chicken broth and return the chicken to the pot; bring to a simmer. Cover, reduce the heat to low and cook until the rice is tender and the chicken is cooked through, 16 to 18 minutes. Transfer to a bowl and let cool slightly, about 10 minutes. Add the sun-dried tomatoes, olives, lemon zest, scallions, parsley, oregano, fennel fronds and cheese; stir to combine.

3. Preheat the oven to 375° and line a baking sheet with parchment paper. Lay out 1 sheet of phyllo on the parchment and brush generously with melted butter. Layer another sheet of phyllo on top; brush with butter. Repeat with the remaining 6 sheets of phyllo; do not butter the last sheet. (Reserve about 2 tablespoons butter to brush the outside of the strudel.)

4. Mound the chicken mixture down one long side of the phyllo, about 2 inches from the edge. Use the parchment to lift the phyllo and roll it around the filling to make a long cylinder with open ends; arrange seam-side down on the parchment. Cut several small slits in the top of the roll and brush with the reserved melted butter.

5. Transfer to the oven and bake until golden brown and crisp, about 30 minutes. Let cool slightly, then cut into thick slices.



RYAN LIEBE

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PAPRIKA ROAST LEG OF LAMB WITH MINT SAUCE

ACTIVE: 30 min
TOTAL: 3 hr 40 min (plus overnight marinating)
SERVES: 6 to 8

FOR THE LAMB

¾ cup extra-virgin olive oil
Juice of 2 lemons
10 cloves garlic, grated
3 tablespoons smoked paprika
3 tablespoons ground cumin
2 teaspoons dried oregano
1 teaspoon red pepper flakes
Kosher salt and freshly ground pepper
1 6- to 8-pound bone-in leg of lamb, hip bone removed

FOR THE MINT SAUCE

1 cup fresh mint
1 cup fresh parsley
1 clove garlic
1 teaspoon dijon mustard
1 teaspoon capers
Juice of ½ lemon
½ teaspoon sugar
¼ teaspoon red pepper flakes
Kosher salt
½ cup extra-virgin olive oil

1. Marinate the lamb: Combine the olive oil, lemon juice, garlic, paprika, cumin, oregano, red pepper flakes, 2 teaspoons salt and several grinds of pepper in a medium bowl; whisk until smooth. Place the lamb on a rimmed baking sheet or in a roasting pan; poke about 10 slits into each side with the tip of a paring knife. Rub the marinade all over the lamb, massaging it into the meat and slits. Cover and refrigerate overnight.
2. Let the lamb sit at room temperature about 1 hour before roasting. Preheat the oven to 350° and set a rack in a roasting pan. Wipe any excess marinade off the lamb and season all over with salt and pepper; transfer to the rack. Roast until a thermometer inserted into the thickest part registers 130° to 135°, about 1 hour 50 minutes. Remove from the oven, transfer to a cutting board and let rest 30 to 45 minutes before carving.
3. Meanwhile, make the mint sauce: Combine the mint, parsley, garlic, mustard, capers, lemon juice, sugar, red pepper flakes and ¼ teaspoon salt in a blender; puree until smooth. With the machine running, slowly drizzle in the olive oil and blend until smooth. Transfer to a bowl. Carve the lamb and serve with the sauce.

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MINI BACON CHEESECAKES

ACTIVE: 45 min | TOTAL: 1 hr 20 min (plus chilling) | MAKES: about 24

FOR THE BACON AND CRUST

- 4 strips bacon, cut into 1-inch pieces
- 3 tablespoons sugar
- 12 chocolate wafer cookies
- 2 tablespoons unsalted butter, melted
- Pinch of salt

FOR THE CHEESECAKES

- 1 8-ounce package cream cheese, at room temperature
- ⅓ cup sugar
- 1 teaspoon pure vanilla extract
- 1 tablespoon all-purpose flour
- 1 large egg

1. Preheat the oven to 350°. Line a 24-cup mini-muffin pan with paper liners. Make the bacon: Put the bacon pieces in a large skillet and cook over medium heat, stirring occasionally, until almost completely browned, about 4 minutes. Pour off the drippings and reserve. Sprinkle 1 tablespoon sugar over the bacon and cook, stirring, until the bacon is crisp and glazed, about 3 more minutes. Transfer the candied bacon to a plate; set aside until ready to use.

2. Make the crust: Pulse the cookies, butter, the remaining 2 tablespoons sugar, 1 tablespoon bacon drippings, and the salt in a food processor until finely ground. Firmly press 1 heaping teaspoon of the crumb mixture into each mini-muffin liner. Bake until the crust is set, about 12 minutes. Let cool in the pan on a rack.

3. Make the cheesecakes: Reduce the oven temperature to 325°. Beat the cream cheese, sugar and vanilla in a large bowl with a mixer on medium-high speed until light and smooth, 4 to 5 minutes. Add the flour and egg and mix until just incorporated, scraping down the bowl as needed. Fill each mini-muffin cup with about 2 teaspoons batter and bake until set, about 20 minutes. Let cool in the pan on a rack, then refrigerate at least 4 hours. Top each cheesecake with a piece of candied bacon.

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RED VELVET-CHERRY CAKE ROLL

ACTIVE: 40 min | TOTAL: 1 hr 5 min (plus cooling) | SERVES: 10

FOR THE CAKE

Unsalted butter, for the baking sheet
1½ cups all-purpose flour, plus more for dusting
2 cups cherry-flavored cola
2 tablespoons unsweetened Dutch-process cocoa powder
½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 cup granulated sugar
½ cup vegetable oil
⅓ cup buttermilk
3 large eggs
1 tablespoon red food coloring
2 teaspoons pure almond extract
½ teaspoon pure vanilla extract
Confectioners' sugar, for dusting

FOR THE FILLING

4 ounces cream cheese, at room temperature
1½ cups cold heavy cream
2 teaspoons pure almond extract
⅓ cup confectioners' sugar

1. Make the cake: Preheat the oven to 350°. Butter an 11-by-17-inch rimmed baking sheet and line with parchment paper; butter the parchment and dust with flour.
2. Bring the cola to a simmer in a medium skillet over medium-high heat and cook until reduced to ½ cup, 10 to 12 minutes. Let cool.
3. Whisk the flour, cocoa powder, baking powder, baking soda and salt in a bowl. In a separate large bowl, whisk the granulated sugar, vegetable oil, buttermilk, eggs, food coloring, almond and vanilla extracts, and the cola syrup. Stir the dry ingredients into the wet ingredients until just combined. Spread the batter on the prepared baking sheet; bake until the cake pulls away from the pan, about 15 minutes. Let cool on the pan on a rack, 5 minutes.
4. Generously dust a kitchen towel (not terry cloth) with confectioners' sugar. Invert the cake onto the towel and peel off the parchment. Trim the cake edges. Starting with a short end, roll up the cake around the towel; let cool completely on a rack.
5. Make the filling: Whisk the cream cheese, ½ cup heavy cream and the almond extract in a large bowl. Beat the remaining 1 cup heavy cream and the confectioners' sugar with a mixer until soft peaks form; gradually fold into the cream cheese mixture. Refrigerate until ready to use.
6. Unroll the cooled cake. Spread with the filling, then gently reroll the cake and transfer to a platter. Dust with confectioners' sugar.



LEVI BROWN

COOKIE BUTTER CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 30 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3/4 cup granulated sugar
- 1/4 cup packed dark brown sugar
- 1 Tbsp. vanilla
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 4 eggs
- 1/4 cup European-style cookie butter (speculoos cookie butter)

MAKE IT

HEAT oven to 325°F.
Reserve 6 cookies. Finely crush remaining cookies; press into bottom of 9-inch spring form pan.

BEAT cream cheese, sugars, vanilla and spices in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 1 hour or until center is almost set.
Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

CRUSH remaining cookies coarsely; sprinkle over cheesecake just before serving.

MICROWAVE cookie butter in microwaveable bowl on HIGH 30 sec. or until heated through; stir. Drizzle over cheesecake.

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ICE CREAM WAFFLEWICHES

ACTIVE: 10 min | TOTAL: 1 hr
MAKES: 6

- 12 frozen waffles
- 1 cup mint-chocolate chip ice cream
- 1 cup eggnog ice cream
- 1 cup strawberry ice cream

Toast the waffles; let cool. Let the ice cream soften slightly, then sandwich between the waffles. Freeze until firm, about 1 hour.



ANTONIS ACHILLEOS.

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DULCE DE LECHE COOKIE BARS

ACTIVE: 20 min | TOTAL: 1 hr 40 min
MAKES: about 25

Cooking spray
2 cups plus 1 tablespoon all-purpose flour
1½ sticks (12 tablespoons) cold unsalted butter, diced
⅓ cup confectioners' sugar
1 tablespoon pure vanilla extract
½ teaspoon kosher salt
1 cup dulce de leche
¼ cup heavy cream
2 large egg yolks
¾ cup semisweet chocolate chips
¾ cup pecans, chopped

1. Preheat the oven to 350°. Line a 9-inch square baking dish with foil, leaving a 2-inch overhang on two sides; coat the foil with cooking spray. Pulse 2 cups flour, the butter, confectioners' sugar, 1 teaspoon vanilla and the salt in a food processor until the mixture starts clumping together, about 1 minute. Press firmly and evenly into the bottom and ¼ inch up the sides of the prepared pan. Bake until firm and lightly browned, 25 to 30 minutes. Transfer to a rack and let cool 5 minutes.

2. Meanwhile, combine the dulce de leche, heavy cream, egg yolks and the remaining 1 tablespoon flour and 2 teaspoons vanilla in a medium bowl and whisk until smooth. Pour the mixture over the crust and sprinkle with the chocolate chips and pecans. Return to the oven and bake until set around the edge but slightly jiggly in the center, 20 to 25 minutes.

3. Transfer to the rack and let cool completely. Lift out of the pan using the overhanging foil. Remove the foil and cut into pieces.

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CRANBERRY CLAFOUTIS

ACTIVE: 25 min | TOTAL: 1½ hr | SERVES: 6 to 8

- 3 large eggs plus 3 egg yolks
- 1 cup turbinado sugar
- 2 cups half-and-half
- ½ cup all-purpose flour
- 3 tablespoons Grand Marnier or other orange-flavored brandy
- 1½ teaspoons pure vanilla extract
- Pinch of salt
- Unsalted butter, for the baking dish
- 2½ cups fresh or frozen cranberries, halved
- Confectioners' sugar, for dusting

1. Combine the eggs, egg yolks, ½ cup turbinado sugar, the half-and-half, flour, Grand Marnier, vanilla and salt in a blender. Pulse until the sugar has dissolved and the batter is smooth, about 1 minute. Let sit at room temperature, 30 minutes.

2. Meanwhile, position a rack in the upper third of the oven and preheat to 425°. Butter the base and inside of an 11-inch ceramic tart pan or pie plate and set on a baking sheet. Toss the cranberries with 5 tablespoons turbinado sugar in a small bowl; spread in the bottom of the prepared tart pan. Bake until the mixture starts to caramelize, about 20 minutes. Remove from the oven and reduce the temperature to 375°.

3. Carefully pour 1 cup of the prepared batter into the hot pan and let sit 5 minutes, then pour in the remaining batter. Sprinkle with the remaining 3 tablespoons turbinado sugar. Bake until puffed and almost set, about 30 minutes. Transfer to a rack and let cool 20 minutes. Dust with confectioners' sugar.

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BROWNIE POPS

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 35

Cooking spray
3 cups semisweet chocolate chips
1 stick unsalted butter
¾ cup packed light brown sugar
¾ cup granulated sugar
4 large eggs
1 teaspoon pure vanilla extract
1 cup all-purpose flour
½ teaspoon salt
4 teaspoons vegetable shortening
Chocolate sprinkles, for topping

1. Preheat the oven to 325°. Coat a 9-by-13-inch baking dish with cooking spray. Line the baking dish with foil, leaving an overhang on two sides, then coat the foil with more cooking spray.
2. Melt 2 cups chocolate chips and the butter in a saucepan over low heat, stirring. Remove from the heat and whisk in the brown sugar and granulated sugar; let cool slightly.
3. Whisk in the eggs, one at a time, then whisk in the vanilla. Stir in the flour and salt. Spread the batter in the prepared pan and bake until a toothpick inserted into the center comes out almost clean, about 45 minutes. Transfer to a rack and let cool completely.
4. Remove the brownies from the pan and remove the foil. Cut the brownies into small squares and skewer with lollipop sticks. Put the remaining 1 cup chocolate chips and the shortening in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. Dip the brownies in the melted chocolate; top with chocolate sprinkles. Place on parchment paper to set.

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CHOCOLATE-PEPPERMINT TART

ACTIVE: 55 min | TOTAL: 2 hr 45 min | SERVES: 12

FOR THE CRUST

- 1 9-ounce package chocolate wafer cookies
- ¼ cup granulated sugar
- 1 stick unsalted butter, melted
- Cooking spray

FOR THE FILLING

- 2 cups whole milk
- 4 large egg yolks
- ½ cup granulated sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- 6 ounces semisweet chocolate, finely chopped
- 2 ounces mint-flavored chocolate (such as Andes), finely chopped
- 2 tablespoons unsalted butter, cut into small pieces

FOR THE TOPPING

- 2 cups cold heavy cream
- 2 tablespoons confectioners' sugar
- ½ teaspoon peppermint extract
- Red sanding sugar, for sprinkling (optional)

1. Make the crust: Position a rack in the lower third of the oven and preheat to 375°. Pulse the cookies and granulated sugar in a food processor until finely ground. Add the melted butter and pulse until combined.

2. Lightly coat a 9-inch tart pan with a removable bottom with cooking spray. Press the crumb mixture into the bottom and up the side of the pan. Bake until set, about 15 minutes, then transfer to a rack to cool completely.

3. Meanwhile, make the filling: Heat the milk in a saucepan over medium-high heat until it starts simmering, then remove from the heat. Whisk the egg yolks, granulated sugar, cornstarch and salt in a medium bowl until combined. Gradually whisk one-third of the warm milk into the egg mixture, then pour into the saucepan with the remaining milk. Cook over medium heat, whisking constantly, until the mixture starts to bubble and thicken, about 3 minutes. Continue boiling, whisking, until the mixture is thick like pudding, about 2 more minutes. Remove from the heat, then whisk in the semisweet and mint-flavored chocolate and the butter. Pour into the prepared crust and spread evenly. Refrigerate until set, about 1½ hours.

4. Right before serving, make the topping: Beat the heavy cream, confectioners' sugar and peppermint extract in a medium bowl with a mixer on medium speed until soft peaks form. Spread the whipped cream on the tart and sprinkle with red sanding sugar.

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1/2 cup (1 stick) salted butter, melted
1/3 cup Zing™ Baking Blend
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2 tbsp instant coffee crystals
1 egg, beaten
2 tsp vanilla extract

Coconut Whipped Cream Ingredients:
1 cup well-chilled whipping cream
1 tsp clear coconut extract
Unsweetened shredded coconut, for garnish

Instructions:
In a large bowl, whisk together flour and baking soda; set aside.

In a separate bowl, melt butter in microwave. Add Zing™ Baking Blend; stirring until dissolved. Add cocoa powder and coffee crystals, mix until smooth. Add egg and vanilla. Fold in flour mixture. When flour is incorporated, turn dough out onto plastic wrap or parchment paper. Form a log approx. 2 ½-inches in diameter. Roll in plastic wrap/parchment paper (cake roll style). Refrigerate 30 minutes or until firm.

Preheat oven 350°F. Spray cookie sheet with cooking spray. Cut log into 24 (1/2-inch) discs. Place 1 inch apart on cookie sheet. Press down lightly on each cookie. Bake 6-8 minutes. Cool on sheet 3 minutes; then cool completely on cooling rack. Store in an airtight container.

To Prepare Whipped Cream:
Add cold cream to a chilled bowl. Whip cream and coconut extract on slow speed; increase speed as cream thickens to form stiff peaks.

Spread 2 tsp whipped coconut cream on each cookie. Sprinkle 1 tsp coconut on top.

Makes 24 cookies. Layer or stack for presentation.

zingstevia.com

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SWIRLED CHOCOLATE BARK

ACTIVE: 15 min | TOTAL: 1 hr 15 min | MAKES: about 1 pound bark

- 8 ounces bittersweet chocolate, chopped
- 8 ounces white chocolate, chopped
- ½ cup slivered or sliced almonds
- ½ cup chopped dried apricots
- 1 to 2 teaspoons fennel seeds

1. Line a baking sheet with foil shiny-side up; smooth out the creases. Place all but ½ cup of the bittersweet chocolate in a microwave-safe bowl. Microwave 30 seconds, then stir with a rubber spatula. Continue microwaving, stirring at 15-second intervals, until melted. Immediately add the reserved chopped bittersweet chocolate to the bowl; stir vigorously until melted and shiny. (Don't worry if there are a few small unmelted pieces.) Repeat with the chopped white chocolate in a separate bowl.

2. Pour the 2 chocolates side by side onto the prepared baking sheet; use the rubber spatula to swirl them together and spread the chocolate into a 10- to 12-inch circle, about ¼ inch thick. Press the almonds and dried apricots into the chocolate. Sprinkle with the fennel seeds. Let the bark harden completely at room temperature, about 1 hour. (If the room is warm, you may need to freeze the bark for a few minutes.)

3. Break into pieces and store in an airtight container at room temperature for up to 2 weeks.

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